

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716

Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0209309 - LUCKY 7 SUPERMARKET		Site Address 398 S KING RD, SAN JOSE, CA 95116		Inspection Date 07/25/2024	
Program PR0307494 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name YEH, VANESSA		Inspection Time 11:55 - 13:30
Inspected By YUEN IP	Inspection Type ROUTINE INSPECTION		Consent By JIM	FSC Daniel Hernandez 01/31/2028	

Placard Color & Score
YELLOW
50

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						N
K06 Adequate handwash facilities supplied, accessible		X		X			N
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods						X	
K10 Proper cooking time & temperatures						X	
K11 Proper reheating procedures for hot holding						X	
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized		X		X			
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display			X				
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available			X				N
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals		X		X			N

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45 Floor, walls, ceilings: built, maintained, clean	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Hand wash sink in meat department did not have paper towel. Hand wash sink near taqueria area did not have soap. Hand wash station near vegetable walk-in fridge was completely blocked with groceries.*

Follow-up By 07/30/2024

[CA] *Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels. Provide handwashing cleanser in dispenser at handwash stations at all times. Handwashing facility shall be clean, unobstructed, and accessible at all times.*

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Pork measured at 97F-103F in hot holding case at the time of inspection. Raw pork was delivered for half an hour outside walk-in fridge. Temperature measured 50F.*

Follow-up By 07/30/2024

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*
[COS] *PIC VC&D pork. Employee relocated raw pork deliver to another walk-in fridge.*

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Observed flies landing on meat slicer, countertop meat slicer, 3 compartment sink, on cutting board, on the door of fridges.*

Follow-up By 07/30/2024

[CA] *Utensils and food-contact surfaces of equipment must be cleaned at the following times:*

- *Before each use with a different type of raw food of animal origin such as beef, fish, lamb, pork, or poultry*
- *Each time there is a change from working with raw foods to working with ready-to-eat foods or produce*
- *At any time during the operation when contamination may have occurred*

[SA] *Cease and desist operation in meat department.*

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *20+ flies flying in meat department area. Observed flies landing on food contact surfaces resulting in contamination.*

Follow-up By 07/30/2024

[CA] *The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.*

[SA] *Cease and desist operation in meat department.*

5+ dead adult cockroaches on the glue trap on the floor near water broiler room.

[CA] *Clean and sanitize area of dead cockroaches.*

Minor Violations

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: *Oyster tags were not available at the time of inspection. Per PIC, had oysters 2 weeks ago but tags were discarded.*

[CA] *Molluscan shellfish shall have shellstock tags and shall be properly stored and displayed, all shellstock tags shall be kept in chronological order for 90 days after harvest date.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *No hot water available for hand wash sink in meat department.*

[CA] *Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.*

Follow-up By 07/30/2024

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K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Chlorine concentration for wiping cloth sanitizer measured more than 200ppm. Test strip turned black and colorless.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Missing chlorine test strip to test chlorine concentration

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Meat debris built up on display case doors. Some handles of the door was broken.

[CA] Clean and sanitizer equipment. Repair door handles.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed drainage pipe on top of another drainage pipe causing water splatter around the floor.

[CA] Repair plumbing fixture and maintain in clean and good repair.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Back door was opened at the time of inspection. Electrocute flying insects device was installed on the wall of meat department. Observed dead flies on the floor under electrocute flying insects device.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin. Insect control devices that are used to electrocute or stun flying insects shall be designed to retain the insect within the device and be installed away from the storage and preparation of food or food contact surfaces and linens.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Uneven floor and broken walls in meat department. Uneven floor area has standing water.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage. The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Hot and cold water available.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - No rodents, insects, birds, or animals.
- Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Cooked pork	Steam table	103.00 Fahrenheit	
Water	Hand wash sink meat department	68.00 Fahrenheit	
Milk	Customer area	35.00 Fahrenheit	
Raw chicken	Display case	37.00 Fahrenheit	
Milk	Vegetable walk-in fridge	43.00 Fahrenheit	Closed containers
Raw shelled eggs	Customer area	34.00 Fahrenheit	
Cooked pork	Steam table	100.00 Fahrenheit	
Cooked pork	Steam table	97.00 Fahrenheit	
Water	3 compartment sink	120.00 Fahrenheit	
Raw pork	outside walk-in fridge	50.00 Fahrenheit	Delivered for half an hour.
Water	2 compartment sink	120.00 Fahrenheit	
Raw beef	Display case	37.00 Fahrenheit	

Overall Comments:

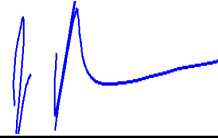
Check baby formula expiration date- OK

A follow up inspection will be conducted. The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$298/hr during business hours; \$645/hr during non business hours (after 4:30pm Monday through Friday, county holidays and weekends) upon availability. Failure to comply may result in enforcement action.

When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **8/8/2024**. Any major change in menu or any change in ownership must have prior approval by this Department. This may require structural and/or equipment changes or remodeling to accommodate new operations.

Legend:

- [CA] Corrective Action
- [COS] Corrected on Site
- [N] Needs Improvement
- [NA] Not Applicable
- [NO] Not Observed
- [PBI] Performance-based Inspection
- [PHF] Potentially Hazardous Food
- [PIC] Person in Charge
- [PPM] Part per Million
- [S] Satisfactory
- [SA] Suitable Alternative
- [TPHC] Time as a Public Health Control



Received By: jim yeh
Store Manager

Signed On: July 25, 2024