

# 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 FA0262495 - 99 RANCH MARKET	Site Address 1350 GRANT RD, MOUNTAIN VIEW, CA 94040	Inspection Date 07/03/2024
Program PR0385362 - NO FOOD PREP 5,000-20,000 SQ FT - FP07	Owner Name WELCOME MARKET INC	Inspection Time 12:15 - 12:55
Inspected By JESSICA ZERTUCHE	Inspection Type FOLLOW-UP INSPECTION	Consent By KELLY

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 07/02/2024

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

**Compliance of this violation has been verified on: 07/03/2024**

Cited On: 07/02/2024

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

**Compliance of this violation has been verified on: 07/03/2024**

#### Minor Violations

N/A

#### Measured Observations

Item	Location	Measurement	Comments
fish	fish aisle (by produce and tanks)	44.00 Fahrenheit	

#### Overall Comments:

*This is a follow up inspection. Major violations have been corrected.*

*All handwash stations stocked with soap and paper towels.*

*Shellstock (mussels, clams, scallops and oysters) tags kept with mussels and clams, save when all sold out. Do not sell or accept delivery for shellstock without tags.*


*Ambient air temperature to seafood refrigeration units dropped to 44F. Ensure it maintains 41F or below.*

*Continue to correct remaining violations, including providing a wall mounted soap dispenser at seafood handwash sink.*

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 **7/17/2024**. 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: Kelly Yen  
store manager  
Signed On: July 03, 2024