

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 FA0206808 - LUCKY 7 SUPERMARKET - MARKET		Site Address 1675 TULLY RD, SAN JOSE, CA 95122-2534		Inspection Date 08/31/2026		Placard Color & Score GREEN 80		
Program PR0301757 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name JTV INVESTMENTS INC.		Inspection Time 10:00 - 11:45			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By JUAN C				FSC MAURICIO FLORES 5-12-27

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						S
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		
K06	Adequate handwash facilities supplied, accessible			X				S
K07	Proper hot and cold holding temperatures	X						S
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		
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						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals	X						

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		
K30	Food storage: food storage containers identified	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
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	X	

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

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: FOUND CLEANING SUPPLIES INSIDE THE HAND WASH SINK IN THE BACK OF THE MEAT DEPARTMENT; [CA] KEEP THE HAND WASH SINK ACCESSIBLE AT ALL TIMES.

FOUND THE HAND WASH SINK IN THE PRODUCE DEPARTMENT BLOCKED BY A COUPLE OF BOXES. [CA] KEEP THE HAND WASH SINK ACCESSIBLE AT ALL TIMES.

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

Inspector Observations: FOUND THE TAGS FOR THE MUSSLES AND OYSTERS OUT OF ORDER. [A] PROVIDE THE TAGS IN CHRONOLOGICAL ORDER.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: FOUND A COUPLE OF BOXES WITH FOOD STORED ON THE FLOOR IN THE MEAT WALK IN COOLER. FOUND A FEW BOXES WITH FOOD STORED ON THE FLOOR IN THE WALK IN FREEZER. FOUND SOME SACS WITH BEANS STORED LESS THAN 6 INCHES ABOVE THE FLOOR IN THE PRODUCE AREA. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: THE ICE MACHINE WAS FOUND WITH MOLD LIKE SUBSTANCE ON THE LID. [CA] CLEAN THIS PART MORE OFTEN.

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: ONE OF THE SLIDE DOOR TO THE DISPLAY REFRIGERATOR HAS TAPE ON IT TO HOLD IT TOGETHER. [CA] REPAIR THE SLIDE DOOR.

FOUND A KNIFE WITH TAPE ON THE HANDLE. [CA] REMOVE THE TAPE

FOUND A COUPLE OF BROKEN LARGE WHITE PLASTIC CONTAINERS IN THE MEAT DEPARTMENT. [CA] EQUIPMENT MUST BE IN GOOD WORKING ORDER.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: FOUND THE HOOD BAFFLES AT THE MEAT DEPARTMENT WITH EXCESSIVE GREASE. [CA] CLEAN THE HOOD BAFFLES MORE OFTEN.

FOUND SEVERAL MISSING FAN COVERS AND FANS IN THE WALK IN COOLERS THROUGHOUT THE STORE. [CA] PROVIDE FAN COVERS AND FANS.

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: FOUND UNUSED EQUIPMENT THROUGHOUT THE STORE: IN THE MEAT DEPARTMENT BY THE 3 COMPARTMENT SINK, IN THE BACK OF THE WAREHOUSE

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

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Inspector Observations: FOUND MISSING TILES ON THE BOTTOM OF THE WALL TO THE LEFT OF THE HOOD IN THE MEAT DEPARTMENT AND ONE MISSING TILE ON THE WALL BY THE 3 COMPARTMENT SINK.[CA] PROVIDE TILES.

FOUND FOOD DEBRIS AND TRASH ON THE FLOOR IN THE WALK IN FREEZER. [CA] CLEAN THE FLOORS MORE OFTEN.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: THE WOMEN'S RESTROOM IS MISSING THE HAND WASH SIGN. [CA] PROVIDE THE HAND WASH SIGN.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
EGGS	DISPLAY REFRIGERATOR	33.00 Fahrenheit	
MENUDO	DISPLAY REFRIGERATOR	40.00 Fahrenheit	
PRODUCE	PRODUCE WALK IN COOLER	38.00 Fahrenheit	
SHRIMP	DISPLAY REFRIGERATOR	37.00 Fahrenheit	
CHORIZO	WALK IN COOLER	40.00 Fahrenheit	
MEAT	WALK IN FREEZER	18.00 Fahrenheit	
CHICKEN	DISPLAY REFRIGERATOR	34.00 Fahrenheit	
PORK	WALK IN COOLER	39.00 Fahrenheit	
SOUR CREAM	WALK IN COOLER	40.00 Fahrenheit	
MILK	WALK IN COOLER	35.00 Fahrenheit	
CHEESE	WALK IN COOLER	40.00 Fahrenheit	
MUSSELS	DISPLAY REFRIGERATOR	35.00 Fahrenheit	
MEAT	DISPLAY REFRIGERATOR	37.00 Fahrenheit	

Overall Comments:

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 **9/14/2026**. 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: HELEN CHENG
MANAGER

Signed On: August 31, 2026