

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 FA0203579 - SAFEWAY #1108-DELI		Site Address 1750 MIRAMONTE AV, MOUNTAIN VIEW, CA 94040		Inspection Date 05/11/2026		Placard Color & Score GREEN 92		
Program PR0305177 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SAFEWAY INC		Inspection Time 14:20 - 15:20			
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By GIANNA				FSC GIANNA TIESO 9/29/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
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						S
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		
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		
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		
K45	Floor, walls, ceilings: built, maintained, clean		
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

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

Inspector Observations: PHFs held in hot display case for less than 2h measured between 110F and 130F : fries, chicken tenders, chicken legs, popcorn chicken , burritos, corn dogs. PIC stated case was kept open during busy lunch time.

PHFs held inside sandwich prep cooler for more than 4h measured between 48F-49F: sliced turkey, sliced chicken, potato fries.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] PHFs in hot holding case will be discarded within 4 hours of removal from temperature control.

Employee discarded PHFs held in prep cooler.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
cheese	walk in	40.00 Fahrenheit	
quat ammonium	3-comp sink	200.00 PPM	
turkey	sandwich prep cooler	48.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
chicken slices	sandwich prep cooler	49.00 Fahrenheit	
utensil surface	high temp dishwasher	165.00 Fahrenheit	
deli meat	walk in	38.00 Fahrenheit	
mayo	walk in	38.00 Fahrenheit	
burrito	hot holding case	120.00 Fahrenheit	
tenders	hot holding case	128.00 Fahrenheit	
tuna salad	cold display case	39.00 Fahrenheit	
water	3-comp sink	120.00 Fahrenheit	
corn dog	hot holding case	110.00 Fahrenheit	
potato fries	sandwich prep cooler	48.00 Fahrenheit	
cheese	walk in	37.00 Fahrenheit	
ambient	freezer	-3.00 Fahrenheit	
cooked chicken	cold display case	39.00 Fahrenheit	
fries	hot holding case	131.00 Fahrenheit	
popcorn chicken	hot holding case	120.00 Fahrenheit	
deli meats	cold display case	38.00 Fahrenheit	
cut tomatoes	walk in	39.00 Fahrenheit	
pasta salad	cold display case	33.00 Fahrenheit	
chicken legs	hot holding case	121.00 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 **5/25/2026**. 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.

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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: GIANNA TIESO
MANAGER

Signed On: May 11, 2026