

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 FA0205772 - STORY SUPERMARKET	Site Address 1200 STORY RD, SAN JOSE, CA 95122	Inspection Date 03/17/2025
Program PR0305434 - NO FOOD PREP 5,000-20,000 SQ FT - FP07	Owner Name MCLAUGHLIN SUPERMARKE	Inspection Time 14:45 - 15:50
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By ALEX

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 03/11/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 03/17/2025

Cited On: 03/11/2025

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

Compliance of this violation has been verified on: 03/17/2025

Cited On: 03/11/2025

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

Compliance of this violation has been verified on: 03/17/2025

Cited On: 03/17/2025

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

Inspector Observations: Observed numerous flats of raw shelled eggs and prepackaged tofu maintained at the opened faced refrigerator adjacent to the meat refrigerator measuring between 50F to 55F.

Observed numerous bags of raw whole chicken, portioned bags of raw chicken wings, and bags of raw pork maintained in inadequate ice baths with ice only touching the bottom. Items measured between 45F to 48F.

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

[COS] Instructed employee to remove top half layer of ice so that PHF items sits lower inside the ice trough and container is able to maintain ice around PHF items. Raw shelled eggs and tofu were relocated to separate display refrigerators to immediately cool.

Minor Violations

Cited On: 03/17/2025

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

Inspector Observations: Hand wash station at the meat department lacked hand soap. Employee stated that the manual pump bottle of hand soap was maintained behind the meat slicer next to the hand sink.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times. Ensure hand soap and paper towels are readily available and easily accessible at all times.

[COS] Manual pump bottle of hand soap was relocated and maintained inside the wash basin.

Cited On: 03/17/2025

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

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Inspector Observations: 10+ rodent droppings observed on top of cardboard placed on pallets of rice. Manager stated that facility is serviced twice per month. Pest control reports were provided for review.

No signs of contaminated food observed.

[CA] Clean and sanitize area of old droppings.

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.

Cited On: 03/17/2025

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: Display refrigerator where raw shelled eggs, tofu, and rice noodles are maintained measured between 50F to 58F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

[COS] Technician arrived on site and adjusted temperature of the refrigerator. At end of inspection, temperature of the display refrigerator measured between 40F to 42F.

Measured Observations

Item	Location	Measurement	Comments
Raw seafood	Display refrigerator	40.00 Fahrenheit	
Raw beef	Display refrigerator	40.00 Fahrenheit	
Milk	Display refrigerator	44.00 Fahrenheit	
Warm water	Hand wash sinks	105.00 Fahrenheit	
Raw pork	Display refrigerator	41.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 3/11/2025.
- Facility has earned a green pass placard.
- Continue to address all other violations noted on inspection reports.

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 **3/31/2025**. 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: Alex
Manager
Signed On: March 17, 2025