

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 FA0207329 - FOOD MAXX #461 - GROCERY		Site Address 1972 TULLY RD, SAN JOSE, CA 95122		Inspection Date 03/14/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 82 </div>		
Program PR0303981 - NO FOOD PREP (GROCERY STORE) > 20,000 SQ FT - FP08			Owner Name SAVE MART SUPERMARKET		Inspection Time 14:20 - 15:30			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By ROWENA				FSC Gabriela Vazquez 11/07/2024

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly					X		
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures	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						
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
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

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

Inspector Observations: Meat department hand wash station lacked paper towels.

Hand wash station at the produce wash area lacked paper towels. Hand soap dispenser observed stored on top of towel dispenser.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers.

- Securely fasten hand soap dispenser for easy accessibility at the produce wash area.

[COS] Instructed manager to provide paper towels at hand wash stations.

Minor Violations

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

Inspector Observations: Left side hand wash station in the men's restroom lacked cold water. [CA] Investigate cause. Ensure hand wash station is equipped with cold and hot water.

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

Inspector Observations: 5+ live flies observed in the warehouse area by the produce wash three-compartment sink. [CA] Use any and all approved methods to abate live flies.

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: Observed heavy accumulation of rotten vegetables and other food debris inside all three compartments of the three-compartment sink. [CA] Clean, sanitize, and maintain three-compartment sink.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed numerous pressurized cylindrical tanks by the produce area not securely fastened.

[CA] All pressurized cylinders shall be securely fastened to a rigid structure.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Quaternary ammonia	Three-compartment sink - meat department	400.00 PPM	
Raw pork loin	Walk-in refrigerator - meat department	37.00 Fahrenheit	
Hot water	Three-compartment sink - produce wash	122.00 Fahrenheit	
Bean sprouts	Open faced refrigerator	41.00 Fahrenheit	
Raw salmon fillets	Open faced refrigerator	40.00 Fahrenheit	
Pork loin chop	Top load refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink - meat department	120.00 Fahrenheit	
Cooked rotisserie chicken	Hot holding units - sales floor	136.00 Fahrenheit	
Raw beef shoulder	Walk-in refrigerator - meat department	39.00 Fahrenheit	
Warm water	Hand wash sink - produce wash	101.00 Fahrenheit	
Raw whole chicken	Open faced refrigerator	39.00 Fahrenheit	
El Monterey prepackaged burrito	Top load freezer	31.00 Fahrenheit	
Ground beef	Open faced refrigerator	40.00 Fahrenheit	
Cut watermelon	Open faced refrigerator	41.00 Fahrenheit	
Hot pockets	Freezer aisle end cap	11.00 Fahrenheit	
Raw shelled eggs	Walk-in refrigerator - dairy	39.00 Fahrenheit	
Milk	Walk-in refrigerator - dairy	42.00 Fahrenheit	

Overall Comments:

- Inspection report for grocery store.

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 **3/28/2024**. 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: Mersiha L.
Assistant Manager
Signed On: March 14, 2024