

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 FA0257407 - WAL-MART STORE #5435-DELI		Site Address 777 STORY RD, SAN JOSE, CA 95122		Inspection Date 11/04/2024		Placard Color & Score GREEN 86		
Program PR0394945 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name WALMART, INC		Inspection Time 13:00 - 14:00			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By MANNY				FSC Manuel Urias 01/03/2029

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				
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records		X		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		

OFFICIAL INSPECTION REPORT

Facility FA0257407 - WAL-MART STORE #5435-DELI	Site Address 777 STORY RD, SAN JOSE, CA 95122	Inspection Date 11/04/2024
Program PR0394945 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name WALMART, INC	Inspection Time 13:00 - 14:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Various types of cooked chicken wings, chicken tenders, and potato wedges maintained inside the hot holding unit subjected to time as a public health control were not properly labeled and/or documented for when item was removed from temperature control and/or when food item shall be discarded.

PHF items measured between 110F and 114F. Employee stated that all items were brought out 30 minutes to an hour prior.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Time for PHF items inside the hot holding unit were documented.

Minor Violations

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

Inspector Observations: Numerous hand wash stations throughout the deli observed with either:

- lacked paper towels (by food preparation sink).
- lacked paper towel dispenser (front of deli by the roasting ovens).
- paper towels present inside dispenser, but were not accessible (hand wash station far left at the front of the deli).

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers that are readily available and easily accessible.

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

Inspector Observations: Numerous hand wash stations lacked warm water. Water measured between 85F to 88F.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Deli meats	Cold display unit	41.00 Fahrenheit	38F to 41F.
Soups	Walk-in refrigerator	37.00 Fahrenheit	
Hummus	Open-faced refrigerator - sales floor	41.00 Fahrenheit	
Hot water	Food preparation sink	121.00 Fahrenheit	
Deli cheeses	Cold display unit	40.00 Fahrenheit	
Mac n cheese	Hot holding unit	154.00 Fahrenheit	
Hot water	Three-compartment sink	120.00 Fahrenheit	
Prepackaged deli cheese	Open-faced refrigerator - sales floor	40.00 Fahrenheit	
Quaternary ammonia	Three-compartment sink	200.00 PPM	

Overall Comments:

- Complaint investigation was conducted concurrently with routine inspection.

OFFICIAL INSPECTION REPORT

Facility FA0257407 - WAL-MART STORE #5435-DELI	Site Address 777 STORY RD, SAN JOSE, CA 95122	Inspection Date 11/04/2024
Program PR0394945 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name WALMART, INC	Inspection Time 13:00 - 14:00

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 **11/18/2024**. 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: Linda
Store lead

Signed On: November 04, 2024