

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 FA0200268 - SAFEWAY STORE #1293-CHINA KIT DELI		Site Address 2341 S WINCHESTER BL, CAMPBELL, CA 95008		Inspection Date 06/17/2026		Placard Color & Score YELLOW 80		
Program PR0305584 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name SAFEWAY INC		Inspection Time 09:45 - 10:45			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By MALEAH TRINIDAD				FSC Heather Johnson 08/08/2029

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						
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		X			N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						S
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated		X		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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
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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Program	PR0305584 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name	SAFEWAY INC	Inspection Time	09:45 - 10:45
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: *At the left hot holding display case, egg rolls measured between 107F - 122F, cooked then placed into the unit approximately 40 minutes prior to measurement. Ambient temperature of unit measured between 109F - 110F. Unit was turned on approximately 40 minutes prior to measurement.*

[CA]: *Potentially Hazardous Food shall be hot held at 135F or above at all times.*

[COS]: *Egg rolls were reheated to at least 165F for 15 seconds.*

note: *discussed that hot holding unit shall be turned on prior to placing food into the unit. Ensure unit's ambient temperature is sufficiently hot to properly hot hold PHFs.*

Follow-up By
06/23/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *White mold-like substance observed on cut tomatoes at prep line cooler.*

[CA]: *Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.*

[COS]: *Cut tomatoes voluntarily discarded.*

Follow-up By
06/23/2026

Minor Violations

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: *Facility uses Quat Ammonium as sanitizer. Quat testing method not provided. Employee said they ran out recently.*

[CA]: *Provide a testing method (ie Quat test strips) for measuring Quat ammonium sanitizer level.*

[COS]: *Quat ammonium test strips provided.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Thermometer within the left hot holding display case was not operable.*

[CA]: *Thermometer shall be accurate and operable.*

[COS]: *A new thermometer was provided.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
water	prep sink	120.00 Fahrenheit	
gouda cheese	island cooler	41.00 Fahrenheit	
chicken wings	hot holding display case right	148.00 Fahrenheit	
calzone	open display case	41.00 Fahrenheit	
chilis soup	island cooler 3	40.00 Fahrenheit	
ham	cold holding display case	40.00 Fahrenheit	
rotisserie	hot holding case	143.00 Fahrenheit	
pasta	cold holding display case	38.00 Fahrenheit	
hummus	aisle fridge	39.00 Fahrenheit	
fries	prep line cooler	40.00 Fahrenheit	
salami	island cooler 2	40.00 Fahrenheit	
potato salad	island cooler 2	41.00 Fahrenheit	
sausage	prep line cooler	41.00 Fahrenheit	
water	prep sink 2	120.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
water	hand sink	100.00 Fahrenheit	
mac and cheese	hot holding display case right	140.00 Fahrenheit	
proscuitto	prep line cooler 3	38.00 Fahrenheit	
water	3 comp sink	121.00 Fahrenheit	
chicken	deep fryer	183.00 Fahrenheit	final cooking temp
salsa	prep line cooler 4	40.00 Fahrenheit	
chicken breast	walk in cooler	41.00 Fahrenheit	
cut tomatoes	under counter cooler	40.00 Fahrenheit	
turkey	prep line cooler 4	40.00 Fahrenheit	
ambient temp	walk in cooler 2	40.00 Fahrenheit	
turkey	walk in cooler	40.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted by 06/23/26 to verify compliance. The first follow up inspection is free of charge, any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282/hr, minimum of one hour.

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 **7/1/2026**. 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: Maleah Trinidad
Assistant Store Director

Signed On: June 17, 2026