

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 FA0210308 - LUCKY #762 - DELI		Site Address 6109 MERIDIAN AV, SAN JOSE, CA 95120		Inspection Date 10/09/2025		Placard Color & Score YELLOW 74		
Program PR0367206 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SAVE MART SUPERMARKET		Inspection Time 13:40 - 16:00			
Inspected By CHRISTINA RODRIGUEZ		Inspection Type ROUTINE INSPECTION		Consent By CHUY				FSC Not Available

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				
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						
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		X
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		X
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 FA0210308 - LUCKY #762 - DELI		Site Address 6109 MERIDIAN AV, SAN JOSE, CA 95120	Inspection Date 10/09/2025
Program PR0367206 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name SAVE MART SUPERMARKETS LLC	Inspection Time 13:40 - 16:00
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: *The hot case at the deli service counter is holding food at about 113 degrees F. [CA] The PHFs must be held at 135 degrees F and below. According to the employee the PHFs such as chicken were all cooked in the morning approximately 9a.m. All of the chicken tenders, chicken wings, and potatoes were discarded. Do not use the warmer until it is able to hold PHF at 135 degrees F and above.*

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed 3 dead roaches on the floor in the walk in cooler. Observed egg sacks on a paper storage shelf. [CA] The most recent pest control company invoice states no cockroach activity observed and none in the traps. Take effective measures to eliminate the roaches. Continue to clean up and sanitize all areas. The manager called the pest control company during inspection to schedule an emergency pest control service. A reinspection for correction will be made by the department of environmental health.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *There are FSC posted for employees that no longer work here. Please remove those certificates. No food safety program certifications we No employee currently has a food safety certificate nor proof of any store food safety program for the deli employees.*

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

Inspector Observations: *The water at the dish sink reached 114 degrees F. [CA] It must reach 120 degrees F. The manager stated that he put in a work order for it during our inspection.*

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: *Most all shelves in the deli have accumulated debris. The food sink drain is soiled. [CA] Clean and sanitize the equipment in the deli.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Observed used wiping towels on the counter. [CA] The used wiping towels must be stored in sanitizer between each use.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
cheese	cold box	37.00 Fahrenheit	
pasta salad	walk in	38.00 Fahrenheit	
quat	towel bucket	200.00 PPM	
deli meat	refrgiator	36.00 Fahrenheit	
chicken	hot case	113.00 Fahrenheit	
water	dish sink	114.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0210308 - LUCKY #762 - DELI	Site Address 6109 MERIDIAN AV, SAN JOSE, CA 95120	Inspection Date 10/09/2025
Program PR0367206 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SAVE MART SUPERMARKETS LLC	Inspection Time 13:40 - 16:00

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 **10/23/2025**. 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:

Signed On: October 09, 2025