

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 FA0214249 - SAFEWAY STORE #1439		Site Address 785 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 03/20/2026		Placard Color & Score GREEN 85		
Program PR0305966 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name SAFEWAY INC		Inspection Time 10:45 - 12:15			
Inspected By SUHREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By JOSE				FSC RALPH KIRBY MABUTAS 3/20/2029

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						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						S
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	X			
K14	Food contact surfaces clean, sanitized		X		X			N
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	X	
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		
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 FA0214249 - SAFEWAY STORE #1439	Site Address 785 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 03/20/2026
Program PR0305966 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name SAFEWAY INC	Inspection Time 10:45 - 12:15
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Observed employee washing trays in meat department without sanitizing.

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[COS] Discussed with manager and employee to sanitize the trays. Employee set up the sanitizer compartment.

Minor Violations

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Observed 3 dents on 3 refried beans cans on sales aisles.

[CA] Bloated or leaking cans shall be discarded immediately.

[COS] Manager removed the cans from aisles to move them to back warehouse for destruction.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Observed black mold like substance on ceiling and light of display refrigerator for cheese, yogurt and biscuit aisle. Pointed the area to manager.

[CA] Clean the refrigerator and maintain in good condition.

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: Observed ice build up on both sides of back warehouse walk in freezer door and door in disrepair.

[CA] Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions. Repair the freezer door.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Cut melon	Produce Walk in cooler	56.00 Fahrenheit	cooling; prepared less than 2 hours ago
Hot water	Three compartment sink	120.00 Fahrenheit	
Pizza	To go orders walk in cooler	10.00 Fahrenheit	
Fish	Display refrigerator (Meat Dept)	40.00 Fahrenheit	
Cheese	Display refrigerator	41.00 Fahrenheit	
Water	Hand wash sink (Meat Department)	100.00 Fahrenheit	
Milk	Walk in cooler (Dairy)	41.00 Fahrenheit	
Quaternary ammonium	Three compartment sink	200.00 PPM	
Beef	Display refrigerator (Meat Dept)	41.00 Fahrenheit	
Boiled eggs	Display refrigerator	40.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0214249 - SAFEWAY STORE #1439	Site Address 785 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 03/20/2026
Program PR0305966 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name SAFEWAY INC	Inspection Time 10:45 - 12:15

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 **4/3/2026**. 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: RALPH KIRBY MABUTAS
MANAGER

Signed On: March 20, 2026