

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 FA0205962 - SAFEWAY STORE #1476 DELI		Site Address 1300 W SAN CARLOS ST, SAN JOSE, CA 95126		Inspection Date 08/15/2023	
Program PR0307447 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SAFEWAY INC		Inspection Time 11:40 - 12:50
Inspected By MAMAYE KEBEDE	Inspection Type ROUTINE INSPECTION		Consent By MELISSA TEJEDA-RODRIGUEZ	FSC Brent Bagley 09/15/2027	

Placard Color & Score
GREEN
80

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		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		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		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0205962 - SAFEWAY STORE #1476 DELI	Site Address 1300 W SAN CARLOS ST, SAN JOSE, CA 95126	Inspection Date 08/15/2023
Program PR0307447 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SAFEWAY INC	Inspection Time 11:40 - 12:50
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: *Rotisserie chicken stored on one side of the hot-holding unit was measured below 120 OF. [CA] All potentially hazardous foods like garlic in oil, cut melons, raw sprouts; cooked foods of plant origin; foods of animal origin and any other food capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms or the slower growth of Clostridium botulinum shall always be held at 41°F or below or at 135°F or above. The chicken must either be stored at or above 135 OF or time/coded to be sold within four hours of preparation time. Eight bags of rotisserie chicken were removed from the hot-holding case by the manager (COS).*

Follow-up By
08/15/2023

Minor Violations

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *There is a heavy standing water on one of the floor sink located next to walk-in cooler. [CA] Fix the drainage issue of the floor sink immediately.*

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

Inspector Observations: *Many house and drain flies were observed in the deli area which is shared by the AFC Sushi stand. [CA] Eliminate flies from the facility by a legal method immediately.*

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: *Heavy food residue accumulation was observed on the slicers. The food residue accumulation is attracting flies. [CA] Conduct a regular thorough cleaning on the slicers.*

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: *Some clean working utensils including slicer were stored in unclean container/surface. [CA] Store all clean utensils in clean containers in between use*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Food residue and slime buildup was observed on the floor and the floor sinks located below the preparation and wash sinks. [CA] Conduct a thorough and regular cleaning on the floor areas.*

Performance-Based Inspection Questions

N/A

OFFICIAL INSPECTION REPORT

Facility FA0205962 - SAFEWAY STORE #1476 DELI	Site Address 1300 W SAN CARLOS ST, SAN JOSE, CA 95126	Inspection Date 08/15/2023
Program PR0307447 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SAFEWAY INC	Inspection Time 11:40 - 12:50

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Chinese salad	Cold display case	39.00 Fahrenheit	
Salad	Display case	39.00 Fahrenheit	
Sliced turkey	Preparation fridge	39.00 Fahrenheit	
Diced tomato	Preparation fridge	39.00 Fahrenheit	
Rotisserie chicken	Hot holding case	120.00 Fahrenheit	
Quaternary Ammonia	Three compartment sink	200.00 PPM	
Potato	Hot holding unit	140.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Soup	Soup pot	187.00 Fahrenheit	
Mozzarella cheese	Preparation fridge	408.00 Fahrenheit	
Cheese	Walk-in cooler	34.00 Fahrenheit	
BBQ Chicken	Hot holding unit	156.00 Fahrenheit	
Ham	Cold case	41.00 Fahrenheit	
Fried chicken	Hot holding unit	145.00 Fahrenheit	

Overall Comments:

Note: 1. Food safety certificate: Brent Bagley - 09/15/2027

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 **8/29/2023**. 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: Melissa Tejada-Rodriguez
Manager

Signed On: August 15, 2023