

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 FA0208656 - MERCADO SAN JOSE		Site Address 3054 ALUM ROCK AV A, SAN JOSE, CA 95127	Inspection Date 07/24/2019
Program PR0306494 - NO FOOD PREP (GROCERY STORE) < 5,000 SQ FT - FP06		Owner Name SALCIDO, NORMA NERI	Inspection Time 09:20 - 10:30
Inspected By HELEN DINH	Inspection Type FOLLOW-UP INSPECTION	Consent By NORMA	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 07/23/2019

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

Compliance of this violation has been verified on: 07/24/2019

Cited On: 07/23/2019

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

Compliance of this violation has been verified on: 07/24/2019

Minor Violations

Cited On: 07/24/2019

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

Inspector Observations: Found DEAD cockroaches in the following areas: behind the cash register, the shelves at customer area and near the display case in the meat department. [CA] Eliminate all evidence of DEAD cockroaches. Clean and sanitize all effected areas. Continue to provide approved pest control services. [COS] Operator eliminated evidence of DEAD cockroaches.

Follow-up By
07/24/2019

Measured Observations

N/A

Overall Comments:

Upon follow-up inspection, found NO presence of LIVE cockroach. Found DEAD cockroaches in the following areas: behind the cash register, the shelves at customer area and near the display case in the meat department. Observed 2 of 7 violations corrected. Continue to correct the remaining violation noted on 7/23/19. Facility received pest control treatment from Eco Lab on 7/23/19 and will continue to have approved pest control services every two weeks. Facility is hereby reopen and okay to operate.

Consulted with Michael Cervantes.

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 **8/7/2019**. 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: Norma Salcido
Owner

Signed On: July 24, 2019