

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 FA0255403 - SMART & FINAL #530 - GROCERY		Site Address 1783 HILLSDALE AV, SAN JOSE, CA 95124		Inspection Date 06/11/2025	
Program PR0372949 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name SMART & FINAL STORES LLC		Inspection Time 11:45 - 12:45
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By LEO (SM) & JUAN (AM)		FSC Exempt	

Placard Color & Score
GREEN
87

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						S
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		X			N
K07 Proper hot and cold holding temperatures	X						S
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		
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		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1. Found ONLY hand wash station in produce prep area inoperable. Missing drain line connection, per operator, was in disrepair and currently not in use. [CA] Ensure hand wash station is accessible at all times. [SA] Operator directed to place notice to notify staff to wash hands at warewash sink until repairs is made to hand wash station.

2. Found ONLY soap dispenser at hand wash station in produce prep area currently inoperable. Observed soap bottle full, however unable to dispense soap. [CA] Soap shall be dispensable at all times. [COS] Operator replaced soap bottle. Observed soap dispenser in good repair.

Minor Violations

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

Inspector Observations: 1. Found 4 DEAD cockroaches under prep table near rotisserie station/meat prep station. [CA] Eliminate all evidence of DEAD cockroaches. Clean and sanitize all effected areas. Continue to provide approved pest control services.

2. Found a few flies throughout prep area and back storage area. [CA] Each food facility shall be free of pest such as flies. Continue to provide approved pest control services.

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

Inspector Observations: Found several holes in wall near back storage room and mop sink area. Observed black tap and rodent boxes used to cover holes. [CA] Seal all holes, gaps and crevices to prevent entrance and harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
shell eggs	reach in	41.00 Fahrenheit	
ambient	reach in freezer	3.40 Fahrenheit	
warm water	handsink (produce/meat/middle/RR)	100.00 Fahrenheit	Note: SA for HS located in produce section. Use warewash sink.
milk	walk-in (produce)	39.00 Fahrenheit	
pastries	walk-in-freezer	2.40 Fahrenheit	
hot water	warewash (meat/produce/middle back)/mop sink/2-comp/1-comp	120.00 Fahrenheit	
meats	walk-in	30.90 Fahrenheit	

Overall Comments:

Inspection conducted in conjunction to CO0157068.

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 **6/25/2025**. 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.

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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: Leonardo Fierrosflores
Store Manager

Signed On: June 11, 2025