

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 FA0206808 - LUCKY 7 SUPERMARKET - TAQUERIA & BAKER	Site Address 1675 TULLY RD, SAN JOSE, CA 95122-2534	Inspection Date 11/24/2025
Program PR0303181 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name JTV INVESTMENTS INC.	Inspection Time 12:30 - 13:30
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By HELEN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/17/2025

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

Compliance of this violation has been verified on: 11/24/2025

Cited On: 11/17/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

This violation found not in compliance on 11/24/2025. See details below.

Cited On: 11/24/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Observed shredded cheese, pico de gallo, raw shelled eggs, and various types of salsa maintained inside the food preparation refrigerator measuring between 51F to 54F.

Employee stated that the salsas and pico are subjected to time as a public health control (TPHC) while the shredded cheese and eggs are on temperature control.

Ambient temperature of the food preparation refrigerator measured at 50F via probe thermometer placed inside.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] All items will be subjected to TPHC and shall be discarded at 2:00 PM.

Cited On: 11/17/2025

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: 11/24/2025

Minor Violations

Cited On: 11/24/2025

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand wash station on the taqueria side observed partially obstructed with a to-go cup and a bouquet of flowers maintained inside the wash basin.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Cited On: 11/24/2025

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed pot of beans cooling on the stove next to other large pots of hot food items. Employee stated that they are cooling the beans before relocating into the walk-in refrigerator. Beans measured at 86F. Employee stated that the beans were removed from temperature control approximately one hour before.

[CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.

- Properly store cooling foods in such a way to allow proper air flow, i.e. away from other heat sources.

[COS] Employee placed beans on shallow pan and on ice bath to expedite cooling process.

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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: Ambient temperature of the food preparation refrigerator measured at 50F via probe thermometer placed inside.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Measured Observations

Item	Location	Measurement	Comments
Lengua	One-door upright refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	125.00 Fahrenheit	
Warm water	Hand wash stations	105.00 Fahrenheit	
Raw chicken	One-door upright refrigerator	41.00 Fahrenheit	
Chile verde	One-door upright refrigerator	41.00 Fahrenheit	
Caldo res	Stove	176.00 Fahrenheit	
Rice	Stove	145.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 11/17/2025.

- Facility has corrected the following:

- K06M - Inadequate hand wash facilities:

- Hand wash stations observed accessible and stocked with paper towels and hand soap.

- Minor violation observed. See violation above.

- K13M - Food not in good conditional/unsafe/adulterated:

- All food observed in good and safe condition.

- Facility has earned a green pass placard.

- Continue to address all other violations noted on inspection reports.

**** Discussed TPHC logs with manager.**

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 **12/8/2025**. 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: Helen
Manager
Signed On: November 24, 2025