

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 FA0206163 - ZANOTTO'S WILLOW GLEN-SUPER MARKET		Site Address 1421 FOXWORTHY AV, SAN JOSE, CA 95118		Inspection Date 01/26/2026		Placard Color & Score GREEN 93		
Program PR0300507 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name ZANOTTO'S WILLOW GLEN		Inspection Time 12:30 - 13:30			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By HECTOR LEIJA				FSC Angel Guzman Conde 01/30/2030

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			
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							
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	X	
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	X	
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		

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

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: No hand soap provided at produce section hand wash sink.

[CA] Ensure hand soap is provided at all times.

[COS] Food employee restocked hand soap.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Multiple food cases stored on floors of (meat)walk in cooler and walk in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Drain line of 3 comp sink in meat deparmtent extends into the floor sink.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an air gap into a floor sink or other approved type of receptor.

Air gaps at water supply inlets must be at least twice the diameter of the inlet and no less than 1 inch.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
ambient	meat walk in cooler	37.00 Fahrenheit	
ice cream	walk in freezer	8.00 Fahrenheit	IR
colby jack cheese	display cooler	40.00 Fahrenheit	IR
water	meat 3 comp sink, produce 3 comp sink	120.00 Fahrenheit	
raw shell eggs	display cooler	34.00 Fahrenheit	IR
water	janitorial sink	120.00 Fahrenheit	
quaternary ammonium	3 comp sink, sanitizer bucket (meat)	200.00 PPM	
raw salmon	meat display case	38.00 Fahrenheit	
raw pork ribs	meat walk in cooler	38.00 Fahrenheit	
greek yogurt	walk in cooler	33.00 Fahrenheit	IR
raw steak	meat display case	38.00 Fahrenheit	
raw chicken	meat display case	39.00 Fahrenheit	
raw shrimp	meat display case	39.00 Fahrenheit	
spinach dip	display cooler	37.00 Fahrenheit	IR
whole milk	display cooler	39.00 Fahrenheit	IR
water	meat hand wash sink, produce hand wash sink	100.00 Fahrenheit	
water	restroom hand wash sinks	100.00 Fahrenheit	

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Overall Comments:

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 **2/9/2026**. 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: Hector Leija
store director

Signed On: January 26, 2026