

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 FA0278379 - 99 RANCH MARKET #702 - GROCERY MARKET		Site Address 925 BLOSSOM HILL RD 1355, SAN JOSE, CA 95123		Inspection Date 12/16/2024		Placard Color & Score GREEN 93		
Program PR0420555 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name TAWA RETAIL GROUP, INC		Inspection Time 10:35 - 12:40			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By ANGIE CHEN				FSC Qi Chen 10/14/2025

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				
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		X
K40	Wiping cloths: properly used, stored		X
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0278379 - 99 RANCH MARKET #702 - GROCERY MARKET	Site Address 925 BLOSSOM HILL RD 1355, SAN JOSE, CA 95123	Inspection Date 12/16/2024
Program PR0420555 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name TAWA RETAIL GROUP, INC	Inspection Time 10:35 - 12:40
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: Handwash station in produce preparation area obstructed. Packaged to go containers were stored up against paper towel dispenser.

[CA] Ensure all handwash stations are clean, unobstructed, and accessible at all times.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Metal probe thermometer is not available in seafood and meat departments.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Multiple wet wiping cloths stored on counters.

[CA] Wiping cloths shall be stored in sanitizing solution of an approved concentration when not in use. (100ppm – chlorine)

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
salmon sushi	display case	37.00 Fahrenheit	IR
pork loin	display case	39.00 Fahrenheit	IR
raw shell eggs	display case	41.00 Fahrenheit	IR
water	3 comp sinks	120.00 Fahrenheit	
vegetarian sausage	display freezer	-3.00 Fahrenheit	IR
fresh cod	seafood display (on ice)	40.00 Fahrenheit	
tofu	display case	37.00 Fahrenheit	IR
rabbit	reach in display freezer	-3.00 Fahrenheit	IR
chicken carcass	walk in cooler	36.00 Fahrenheit	IR
chlorine	sanitizer bucket	100.00 PPM	
raw salmon	seafood display case	39.00 Fahrenheit	
raw salmon	display case	41.00 Fahrenheit	IR
raw shrimp	seafood display case	38.00 Fahrenheit	
water	janitorial sink	120.00 Fahrenheit	
whole milk	display case	40.00 Fahrenheit	IR
fresh grass carp head	seafood display (on ice)	39.00 Fahrenheit	
raw ground beef	meat display case	39.00 Fahrenheit	
pork ribs	display case	40.00 Fahrenheit	IR
water	prep sinks	120.00 Fahrenheit	
water	handwash sinks	100.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0278379 - 99 RANCH MARKET #702 - GROCERY MARKET	Site Address 925 BLOSSOM HILL RD 1355, SAN JOSE, CA 95123	Inspection Date 12/16/2024
Program PR0420555 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name TAWA RETAIL GROUP, INC	Inspection Time 10:35 - 12:40

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 **12/30/2024**. 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: Angie Chen
Assistant Manager
Signed On: December 16, 2024