

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 FA0262784 - ALMADEN MARKET		Site Address 5965 ALMADEN EX, SAN JOSE, CA 95120	Inspection Date 03/26/2026
Program PR0386663 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09		Owner Name NAZARI, ROBERT	Inspection Time 13:40 - 15:45
Inspected By CHRISTINA RODRIGUEZ	Inspection Type LIMITED INSPECTION	Consent By MAJID	

Placard Color & Score YELLOW N/A

Comments and Observations

Major Violations

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

Inspector Observations: The hand sink had an empty fish tank on top of it and no soap or paper towels. [CA] Keep the hand sink clear and stocked with soap and paper towels in dispensers.

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Inspector Observations: Observed a couple of pieces of food that according to the owner was made from home but in the display unit. [CA] These items must be removed and not sold. Do not sell any food items unless it comes from a permitted facility. The owner removed them and put them in the walk in to take home. The meat must have labels. Remove from sale shelves. Do not sell the meat until it can be labeled by the supplier. The owner showed me the distributor.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: There is no hot water. According to the owner the hot water heater repair tech will be out this evening to repair. [CA] The water at the hand sink must reach 100 degrees F. The dish sink must reach 120 degrees F. Only commercially prepackaged items are allowed to be sold. Do not sell or prepare any open food of any kind. Only commercially prepackaged may be sold until we have the hot water.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
cheese	walk in	37.00 Fahrenheit	
water	sinks	72.00 Fahrenheit	
deli meat	display unit	38.00 Fahrenheit	

Overall Comments:

The change of ownership inspection was not completed today due to no hot water. According to the owner the hot water heater repair tech will be out this evening to repair. The water at the hand sink must reach 100 degrees F. The dish sink must reach 120 degrees F. Only commercially prepackaged items are allowed to be sold. Do not sell or prepare any open food of any kind. Only commercially prepackaged may be sold until we have the hot water.

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 **4/9/2026**. 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.

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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:

Signed On: March 26, 2026