

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 FA0251887 - MAXIM MARKET III - GROCERY	Site Address 955 MCLAUGHLIN AV, SAN JOSE, CA 95122	Inspection Date 11/25/2025
Program PR0366165 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name LUCKY BEST, INC	Inspection Time 13:15 - 14:10
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By SUE C.

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/18/2025

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

Compliance of this violation has been verified on: 11/25/2025

Cited On: 11/18/2025

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Compliance of this violation has been verified on: 11/25/2025

Minor Violations

Cited On: 11/25/2025

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

Inspector Observations: Paper towel provided inside dispenser at the hand sink at the seafood department, however towels observed not accessible.

[CA] Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Ensure hand soap and paper towels are readily available and easily accessible at all times.

Cited On: 11/25/2025

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: Main water valve for hot water at the seafood hand wash station was turned off.

Employee stated that the main water valve is shut off to the hand sink to divert water to a hose to fill a container to wash the floors of the seafood department.

[CA] All plumbing and plumbing fixtures shall be installed in compliance with applicable local plumbing ordinances, shall be maintained so as to prevent any contamination, and shall be kept clean, fully operative, and in good repair.

Measured Observations

Item	Location	Measurement	Comments
Warm water	Hand wash sinks	106.00 Fahrenheit	
Raw meats	Meat display	41.00 Fahrenheit	35F to 41F
Seafood on ice	Seafood department	40.00 Fahrenheit	30F to 40F
Water	Shell stock holding tank	40.00 Fahrenheit	Sales floor
Water	Shell stock holding tank	41.00 Fahrenheit	Ware house

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 11/18/2025.

- Facility has corrected the following:

- K16M - Not in compliance with shell stock tags:

- Observed shellstock tags maintained by its respective shell stocks.

- Tags for bulk bags/boxes remained inside respective containers.

**** Note: ensure shell stock tags are maintained for 90 calendar days.**

- Facility has earned a green pass placard.

- Continue to address all other violations noted.

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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 **12/9/2025**. 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: Sue C.
Manager

Signed On: November 25, 2025