

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 FA0209603 - LUNARDI'S SUPERMARKET #4		Site Address 4650 MERIDIAN AV, SAN JOSE, CA 95124		Inspection Date 01/09/2025		Placard Color & Score GREEN 81		
Program PR0301745 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name LUNARDI'S SUPERMARKETS		Inspection Time 13:25 - 15:40			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By TAMMY				FSC Deanna Walker 10/23/26

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			N
K07	Proper hot and cold holding temperatures	X						
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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented	X	
K33	Nonfood contact surfaces clean	X	
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		
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	X	
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

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

Inspector Observations: Handwash station in produce preparation area is lacking hand soap.

[CA] Provide hand soap in dispenser at all times.

[COS] Employee restocked hand soap.

Minor Violations

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Handwash sink in meat preparation area is draining slowly.

[CA] Repair plumbing and maintain in good condition.

Follow-up By
01/14/2025

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

Inspector Observations: 1) In the meat department, multiple boxes of meat stored less than 6 inches above floor in walk in freezer.

2) Multiple produce boxes stored directly on floor of produce walk in cooler.

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

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Multiple bottles of Similac (ready to feed) infant formula and cans of Similac Neosure (powder) infant formula offered for sale after the "use by" date.

[CA] A retail food facility shall not sell infant formula after the "use by" date to prevent potential foodborne illness caused by bacterial growth.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Accumulation of dust/debris observed produce on walk in cooler fans and ceiling.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Heavily damaged flooring throughout meat preparation area.

[CA] Repair flooring. Ensure floor surfaces are smooth, of durable construction, and of nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
ambient	meat walk in cooler	39.00 Fahrenheit	
quaternary ammonium	2 comp sink - meat	200.00 PPM	
water	handwash sink- produce prep	100.00 Fahrenheit	
raw steak	meat display case	41.00 Fahrenheit	
whole milk	display refrigerator	39.00 Fahrenheit	IR
water	janitorial sink	120.00 Fahrenheit	
raw salmon	meat display case	41.00 Fahrenheit	
raw chicken	meat display case	40.00 Fahrenheit	
water	handwash sink- meat	100.00 Fahrenheit	
water	prep sink- produce prep	120.00 Fahrenheit	
cottage cheese	display refrigerator	38.00 Fahrenheit	IR
sharp cheddar cheese	display refrigerator	37.00 Fahrenheit	IR
ranch dressing	cold display case	39.00 Fahrenheit	IR
raw shell eggs	cold display case	40.00 Fahrenheit	IR

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 **1/23/2025**. 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: Tammy Piekarski
assistant manager
Signed On: January 09, 2025