

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 FA0251527 - MAXIM MARKET		Site Address 1930 ABORN RD, SAN JOSE, CA 95121		Inspection Date 08/23/2023	
Program PR0365574 - NO FOOD PREP (GROCERY STORE) > 20,000 SQ FT - FP08			Owner Name MAXIM BEST CORPORATION		Inspection Time 13:00 - 15:30
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By LYNNE NGO	FSC Not Available Please check FSC format.		

Placard Color & Score YELLOW 70

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			S
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		S
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	X	
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	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available	X	

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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: FOUND NO PAPER TOWELS AND NO SOAP IN THE PRODUCE HAND WASH SINK. FOUND NO PAPER TOWELS AND NO SOAP IN THE MEAT DEPARTMENT HAND WASH SINK. FOUND NO SOAP AT THE HAND WASH SINK IN THE MEN'S RESTROOM. FOUND A BAR OF SOAP AT THE HAND WASH SINK IN THE WOMEN'S RESTROOM. [CA] PROVIDE PAPER TOWELS AND SOAP IN A PUMP AT ALL THE HAND WASH SINKS.

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: FOUND ONE OF THE FLOOR SINKS UNABLE TO DRAIN CAUSING WATER PUDDLES IN THE FISH DEPARTMENT. [CA] REPAIR THE FLOOR SINK. THE FISH AND MEAT DEPARTMENT ARE NOW CLOSED. MAY SELL ONLY PREPACKAGED FOOD. NOTE; THE PLUMBER WAS CALLED AND HE FIXED THE CLOGGED SINK. OK TO RE OPEN AFTER THE WATER ON THE FLOOR IS REMOVED.

FOUND WASTE WATER IN THE MOP BUCKET. [CA] DISCARD THE WASTE WATER IN THE SANITARY SEWER.

Minor Violations

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: FOUND A COUPLE OF TRAYS WITH CUT FISH ON ICE AVAILABLE FOR PUBLIC SELF SERVE. [CA] CUT MUST BE PREPACKAGED TO BE FOR SELF SERVE.

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

Inspector Observations: FOUND A FEW BOXES WITH FOOD STORED ON THE FLOOR IN THE WALK IN FREEZER OF THE FISH DEPARTMENT AND ON THE DISPLAY ISLES IN THE FRONT. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

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

Inspector Observations: FOUND EXTENSIVE MOLD LIKE SUBSTANCE ON THE FAN COVER, CEILING AND WALLS IN THE PRODUCE WALK IN COOLER. [CA] CLEAN THIS AREA MORE OFTEN.

FOUND THE WATER TANKS HOUSING THE FISH AND SHELLFISH WITH MOLD LIKE SUBSTANCE. [CA] CLEAN AND SANITIZE THE TANKS MORE OFTEN.

FOUND THE SECOND ICE MACHINE BEHIND THE MEAT DEPARTMENT WITH MOLD LIKE SUBSTANCE ON THE INSIDE WHITE PLASTIC FLAP. [CA] CLEAN AND SANITIZER THIS PART. EMPTY THE ICE MACHINE FIRST.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: FOUND A BROKEN PLASTIC ICE PADDLE AND AN ICE BIN. [CA] REPLACE THESE TWO ITEMS.

FOUND THE ICE MACHINE AT THE MEAT DEPARTMENT WITH A BROKEN DOOR AND THE HINGES HAVE BEEN REPLACED WITH METAL WIRES. [CA] REPLACE THE DOOR.

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: THE HAND WASH SINK HOT WATER FAUCET IS NOT DISPENSING HOT WATER IN THE PRODUCE DEPARTMENT. [CA] PROVIDE HOT WATER AT 100F MINIMUM.

FOUND A LEAKING PIPE AT THE MEAT DEPARTMENT . [CA] REPAIR THE LEAK.

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K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: FOUND A GAP GREATER OF ABOUT 1-2 INCHES ON THE SIDE OF THE ROLLING DOOR BEHIND THE SEAFOOD DEPARTMENT. [CA] ENSURE THAT THERE ARE NO GAPS GREATER THAN A QUARTER OF AN INCH.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: MISSING HAND WASH SIGNS IN THE RESTROOMS. [CA] PROVIDE HAND WASH SIGNS.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
BEEF PREPACKAGED	ON ICE	39.00 Fahrenheit	
OYSTER	WALK IN COOLER	37.00 Fahrenheit	
SQUID	ON ICE	35.00 Fahrenheit	
CHICKEN	WALK IN COOLER	41.00 Fahrenheit	
FISH	WALK IN FREEZER	17.00 Fahrenheit	
BEEF	WALK IN COOLER	38.00 Fahrenheit	
FISH	DISPLAY FREEZER	14.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
BEEF	DISPLAY REFRIGERATOR	28.00 Fahrenheit	
CRAB	ON ICE	36.00 Fahrenheit	
TOFU	DISPLAY REFRIGERATOR	36.00 Fahrenheit	
ICE CREAM	SLIDE DOOR FREEZER	-18.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
CHICKEN PHO	DISPLAY FREEZER	2.00 Fahrenheit	
BUTTERFISH	ON ICE	40.00 Fahrenheit	
MEAT	WALK IN FREEZER	13.00 Fahrenheit	
SAUSAGES	DISPLAY REFRIGERATOR	27.00 Fahrenheit	
CLAMS	IN TANK	40.00 Fahrenheit	

Overall Comments:

THE MEAT AND SEAFOOD DEPARTMENT IS NOW CLOSED DUE TO HAVING NO DRAINING FLOOR SINK.

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 **9/6/2023**. 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: HELLEN PHAM
OFFICE MANAGER

Signed On: August 23, 2023