

# 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

<b>Facility</b> FA0201570 - DRAEGER'S-DELI		<b>Site Address</b> 342 1ST ST, LOS ALTOS, CA 94022		<b>Inspection Date</b> 05/15/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>88</b> </div>		
<b>Program</b> PR0303471 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> DRAEGER'S SUPERMARKET		<b>Inspection Time</b> 10:00 - 11:50			
<b>Inspected By</b> PRINCESS LAGANA		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> JERRY				<b>FSC</b> Jalil Rukab 02/04/2027

  

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		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		
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		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		
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		

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K48	Plan review	
K49	Permits available	X
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** 1. Multiple Potentially Hazardous Food (PHFs) on prep top well measured between 44F - 51F. Multiple food items were over stacked and wells left uncovered. Per Staff, PHF's have been stored in the wells since last night.

[CA]: PHF's shall be cold held at 41F or below at all times. Discontinue over stacking food and leaving wells uncovered.

[COS]: PHF's were voluntarily discarded.

#### \*REPEAT VIOLATION\*

2. Multiple PHF's measured between 125F - 133F on the middle and left side of hot holding display case. Per staff, PHF's were cooked approximately 30 minutes prior to measurement. Left sliding door of unit observed slightly opened. Ambient temperature on the left side measured at 103F - 119F.

[CA]: PHF's shall be hot held at 135F or above at all times.

[COS]: PHF's were time marked to be discarded at 2 PM, 4 hours since it was removed from temperature control.

### Minor Violations

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: \*REPEAT VIOLATION\*

1. Hot holding display case ambient temperature on the left side of the unit measured between 103F - 119F. Per PIC, unit has reoccurring issues with temperature and in-house maintenance staff usually fixes it.

[CA]: Unit shall be maintained in good repair and able to hot hold PHFs at 135F at all times.

2. Drip leak directly on the floor from under counter unit beneath prep top wells.

[CA]: Repair unit and remove leak. Unit shall be maintained in good condition at all times.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

**Inspector Observations:** Permit observed expired on 12/31/2023.

[CA]: Facility shall maintain a valid health permit at all times. 48 hour compliance notice issued. Failure to renew permit may be subject to closure.

Follow-up By 05/17/2024
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### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
water	3 comp sink	120.00 Fahrenheit	
raw beef	3 door reach in 2	40.00 Fahrenheit	
raw chicken	walk in cooler	39.00 Fahrenheit	
cheddar	prep top well	50.00 Fahrenheit	
gratin potato	hot holding display case	130.00 Fahrenheit	
Quat ammonium sanitizer	3 comp sink	200.00 PPM	
deli ham	prep top well	47.00 Fahrenheit	
egg salad	open cold holding below display case	41.00 Fahrenheit	
beef chili	hot holding display case	125.00 Fahrenheit	
mashed potato	cold holding display case	40.00 Fahrenheit	
cut tomatoes	prep top well	41.00 Fahrenheit	
deli turkey	prep top well	45.00 Fahrenheit	
provolone	prep top well	51.00 Fahrenheit	
cow milk cheese	open aisle refrigerator	40.00 Fahrenheit	
deli turkey	drawer cooler top	41.00 Fahrenheit	
cheese with cranberries	2 door reach in	41.00 Fahrenheit	
chicken	hot holding display case	156.00 Fahrenheit	
pasta spinach	3 door reach in 3	40.00 Fahrenheit	
rice	hot holding display case	133.00 Fahrenheit	
roast beef	prep top well	47.00 Fahrenheit	
provolone cheese	under counter	41.00 Fahrenheit	
enchilada	open cold holding below display case	41.00 Fahrenheit	
turkey breast	drawer cooler bottom	41.00 Fahrenheit	
swiss cheese	prep top well	47.00 Fahrenheit	
tuna saladn	cold holding display case	41.00 Fahrenheit	
Quat ammonium sanitizer	sanitizer bucket	200.00 PPM	
turkey chili	hot holding display case	130.00 Fahrenheit	
deli	cold holding display case	41.00 Fahrenheit	
refried beans	hot holding display case	133.00 Fahrenheit	
muenster cheese	prep top well	47.00 Fahrenheit	
havarti cheese	prep top well	46.00 Fahrenheit	
macaroni	3 door reach in 1	38.00 Fahrenheit	
brie cheese	open aisle refrigerator	41.00 Fahrenheit	
chicken	hot holding display case	129.00 Fahrenheit	
water	2 comp sink	120.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
beef	hot holding display case	140.00 Fahrenheit	

## 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 **5/29/2024**. 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.

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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: Jalil (Jerry) Rukab  
Manager

Signed On: May 15, 2024