

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 FA0211887 - SAFEWAY #763		Site Address 2605 THE ALAMEDA, SANTA CLARA, CA 95050		Inspection Date 03/11/2024		Placard Color & Score <div style="background-color: black; color: white; padding: 10px; text-align: center;"> GREEN 90 </div>		
Program PR0300017 - NO FOOD PREP (GROCERY STORE) > 20,000 SQ FT - FP08			Owner Name SAFEWAY INC		Inspection Time 11:25 - 12:25			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By GREG				FSC Gregory Waynik 11/14/2024

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
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		
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		
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		
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	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Shredded prepackaged cheese measured at 46°F at one of the dairy coolers on the sales floor.

NOTE: Only front packages of cheese stored in the middle section of the cooler were above 41. Rear and adjacent products were below 41°F. Ambient temperature measured at 46°F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Cheese was relocated to dairy walk in cooler. Staff submitted a work order

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Water at the mop sink measured at a peak of 107°F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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

Inspector Observations:

1. Condenser of frozen food walk in freezer has an accumulation of ice.

2. Interior of frozen food walk in cooler has an accumulation debris along the corners.

[CA] Maintain nonfood contact surfaces of equipment clean to sight and touch.

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:

There is a leak at the atmospheric pressure valve for the mop sink.

[CA] Maintain all plumbing in good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Milk	Dairy Walk in Cooler	38.00 Fahrenheit	
Beef	Display Case Cooler	39.00 Fahrenheit	
Beef	Open Air Meat Cooler	40.00 Fahrenheit	
Water	Hand Washing Sink - Employee Restroom	108.00 Fahrenheit	
Water	Mop Sink	107.00 Fahrenheit	
Rotisserie Chicken	Hot Hold	154.00 Fahrenheit	
Ambient Air	Produce Walk in Cooler	38.00 Fahrenheit	
Cheese	Open Air Cooler	46.00 Fahrenheit	Middle Section measured at 46F. Rest of cooler at or below 41F.
Shrimp	Display Case Cooler	36.00 Fahrenheit	
Chicken	Display Case Cooler	38.00 Fahrenheit	
Water	Hand Washing Sink - Produce Department	105.00 Fahrenheit	
Ice Cream	Walk in Freezer	2.00 Fahrenheit	
Water	Three Compartment Sink - Produce Department	120.00 Fahrenheit	
Water	Hand Washing Sink - Meat Department	110.00 Fahrenheit	
Frozen Pizza	Reach in Freezers	12.00 Fahrenheit	
Quat Sanitizer	Three Compartment Sink - Produce Department	300.00 PPM	Sanitizer range of 150-400

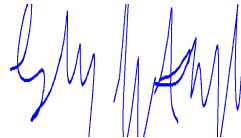
Overall Comments:

Inspections were conducted with PIC following. Reports were then written and signatures acquired at end.

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 **3/25/2024**. 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.

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: Greg Waynik
Store Director

Signed On: March 11, 2024