

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 FA0260865 - SAFEWAY #1879 - DELI		Site Address 555 E CALAVERAS BL, MILPITAS, CA 95035		Inspection Date 07/31/2025		Placard Color & Score GREEN 95		
Program PR0382434 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SAFEWAY INC		Inspection Time 09:00 - 10:10			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By ALBERTO				FSC Vu Huynh 05/17/2027

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						S
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						
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		
K34	Warewash facilities: installed/maintained; test strips	X	
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		
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

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

Utensil surface in the high temperature dishwasher was measured at 147 degrees Fahrenheit. Black dot did not appear on facility's thermo labels indicating utensil surface is not reaching proper sanitizing temperature. No active warewashing at the time of inspection.

[Corrective Action] Ensure utensil surface reaches 160 degrees Fahrenheit for proper sanitizing. Facility may temporarily wash utensils in the high temperature dishwasher and sanitizing in the 3 compartment sink.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Observed employee washing vegetables at the 3 compartment warewash sink.

[Corrective Action] Use the food prep sink to conduct food prep activities such as washing vegetables.

-Note- Discussed installing a spray nozzle at the prep sink.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
seafood salad, anti pasta pasta salad	pasta case	41.00 Fahrenheit	
roast beef, sliced tomatoes	sandwich prep cooler	41.00 Fahrenheit	
broccoli soup, chicken caesar salad	4 sided to-go foods case	38.00 Fahrenheit	
chicken, cheese	walk-in cooler	37.00 Fahrenheit	
ziti pasta	readymeals case	40.00 Fahrenheit	
utensil surface	high temperature dishwasher	147.00 Fahrenheit	
chubbs, cheese, chicken	chubbs case	42.00 Fahrenheit	
cheese	4 sided cheese case	38.00 Fahrenheit	
fried chicken	hot holding display case	143.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
6 layer dip, turkey breast	dip spread case	39.00 Fahrenheit	
fried chicken	cookline	205.00 Fahrenheit	final cooking temp
chicken	3 door undercounter cooler	37.00 Fahrenheit	
hot water	handwash sink	120.00 Fahrenheit	
hot dogs	2 door upright hot holding	194.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	
roasted chicken	roasted chicken case	135.00 Fahrenheit	

Overall Comments:

Ensure everyone entering into the deli or food prep/service area is wearing a hat or hair net per company policy.

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 **8/14/2025**. 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.

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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: Alberto Ramirez
Acting PIC

Signed On: July 31, 2025