

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 FA0250753 - WALGREEN'S #03455		Site Address 2799 S WHITE RD, SAN JOSE, CA 95148		Inspection Date 01/29/2025		Placard Color & Score GREEN 92		
Program PR0364179 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name WALGREENS CO		Inspection Time 16:30 - 17:20			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By ROSA				FSC

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						
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						
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		
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	X	

OFFICIAL INSPECTION REPORT

Facility FA0250753 - WALGREEN'S #03455	Site Address 2799 S WHITE RD, SAN JOSE, CA 95148	Inspection Date 01/29/2025
Program PR0364179 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name WALGREENS CO	Inspection Time 16:30 - 17:20
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

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

Inspector Observations: The maximum water temperature on the janitorial sink was measured at 90 oF.

[CA] Adjust the water heater temperature to raise the water temperature on the manual three compartments sink to 120 oF within 24 hours.

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

Inspector Observations: The men's restroom is clogged. The management is aware of the issue. The manager is told to post an out of use sign.

[CA] Please repair the restroom immediately.

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

Inspector Observations: Current Environmental Health permit was not posted on public view.

[CA] The most current Environmental Health permit must be posted on public view at all the time.

Copy of the most recent inspection report was not found on file.

[CA] Copy of the most recent inspection report must be kept on file and should be given to anyone for review upon request.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot Dog	Reach-in cooler	35.00 Fahrenheit	IR
Ice cream	Reach-in freezer	0.00 Fahrenheit	IR
Warm water	Janitorial sink	80.00 Fahrenheit	
Pizza	Reach-in freezer	0.00 Fahrenheit	IR
Sausage	Reach-in cooler	35.00 Fahrenheit	IR
Yogurt	Reach-in cooler	35.00 Fahrenheit	IR
Milk	Reach-in cooler	35.00 Fahrenheit	IR

Overall Comments:

The facility sells prepackaged food products. Therefore, it is exempted from a food safety manager certificate requirement.

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 2/12/2025. 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.

OFFICIAL INSPECTION REPORT

Facility FA0250753 - WALGREEN'S #03455	Site Address 2799 S WHITE RD, SAN JOSE, CA 95148	Inspection Date 01/29/2025
Program PR0364179 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name WALGREENS CO	Inspection Time 16:30 - 17:20

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: Rosa Cadorna
Manager

Signed On: January 29, 2025