

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 FA0255427 - SAFEWAY DELI		Site Address 3970 RIVERMARK PLZ, SANTA CLARA, CA 95054		Inspection Date 12/09/2024		Placard Color & Score GREEN 93		
Program PR0372981 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SAFEWAY INC		Inspection Time 13:10 - 14:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By ROBERT GARZA JR.				FSC Robert Garza Jr. 09/29/2025

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	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	X	
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	X	
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

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

Inspector Observations: Prep cooler for sandwich measured to have:

- Cheese at 44F
- Sausage pattie at 44F
- Mozzarella cheese at 43F
- Cut tomatoes 42F
- Mayonnaise at 45F.
- Tuna salad at 44F

After an hour all food measured to be the same.

Meats in cooler measured to be below 41F and cooler was restocked from lunch.

[COS] Per employee cooler was stocked about 2 hours ago. Per logs cooler measured to be 41F about 2 hours ago. Items were moved to walk in or reach in cooler.

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

Inspector Observations: Boxes of oil spray or seasoning observed to be stored directly under handwash sink and hand grease from tongs dripping onto box. [CA] Boxes were moved. All food observed to be inside of sealed spray bottles or bags. Boxes were emptied and food was moved.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Greasy tongs observed to be hanging on side of handwash sink with one tong inside the handwash sink basin. [CA] Store food contact utensils out of handwash sink and other sources of contamination. [COS] Manager moved tongs to 3-comp sink to be washed.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Hot water	3-comp sink	120.00 Fahrenheit	
Sauasage pattie	Sandwich prep cooler	44.00 Fahrenheit	
Teriyaki wings	Self Service wing station	181.00 Fahrenheit	
Sandwich	Walk in cooler	39.00 Fahrenheit	
Meat loaf	Deli grab n go cooler	149.00 Fahrenheit	
Rinse cycle	Upright dishwasher	170.00 Fahrenheit	
Roasted chicken	Hot holding customer on a date	138.00 Fahrenheit	
Cut tomatoes	Sandwich prep cooler	44.00 Fahrenheit	
Raw chicken	Walk in cooler	41.00 Fahrenheit	
Fried chicken	Hot holding display case	144.00 Fahrenheit	
Ham block	Deli dispaly case	39.00 Fahrenheit	
Chicken wings	Self Service wing station	154.00 Fahrenheit	
Quat ammoia	3-comp sink	200.00 Fahrenheit	
Cheese block	Deli dispaly case	36.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Pasta salad	Deli dispaly case	39.00 Fahrenheit	
CHicken salad	Deli dispaly case	38.00 Fahrenheit	
Tuna salad	Sandwich prep cooler	42.00 Fahrenheit	
Macaroni and cheese	Hot holding display case	162.00 Fahrenheit	
Cheese	Sandwich prep cooler	44.00 Fahrenheit	
Roasted chicken	Oven	175.00 Fahrenheit	
Hot pocket	Hot holding display case	140.00 Fahrenheit	
Hot water	3-comp sink	120.00 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 **12/23/2024**. 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: Robert Garza Jr.
Manager
Signed On: December 09, 2024