

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 FA0203579 - SAFEWAY #1108-MARKET		Site Address 1750 MIRAMONTE AV, MOUNTAIN VIEW, CA 94040		Inspection Date 07/16/2025		Placard Color & Score GREEN 88			
Program PR0305178 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name SAFEWAY INC		Inspection Time 14:20 - 15:20				
Inspected By KAYA ALASSFAR		Inspection Type ROUTINE INSPECTION		Consent By NICOLE				FSC Exempt	

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							

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		X
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

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

Inspector Observations: Major : PHFs held inside the dairy cooler (milk, raw shelled eggs, juices, creamers) were measured at improper holding temperatures between 46F and 47F. Manager stated they took the temperatures about 2 hours ago, when checked the thermometer used by PIC, it shows the temperatures are off by more than 20F. A separate display cooler for eggs and yogurt measured at 44F.

Follow-up By
07/17/2025

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

[COS] Dairy and eggs were moved to a separate cooler to cool rapidly. The juices were VC&D.

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: Ambient temperatures are above 45F at the dairy walk in cooler, raw eggs display case, and at the produce walk in

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Display case for raw eggs is missing a door. [CA] Replace door.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Probe thermometer inside the dairy walk in is not accurate.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
CHICKEN	MEAT CASE	38.00 Fahrenheit	
RAW SHELL EGGS	DISPLAY COOLER	44.00 Fahrenheit	
AMBIENT	WALK IN DAIRY COOLER	48.00 Fahrenheit	
AMBIENT	WALK IN FREEZER	32.00 Fahrenheit	
RAW SHELL EGGS	WALK IN DAIRY COOLER	46.00 Fahrenheit	
CREAMER	WALK IN DAIRY COOLER	46.00 Fahrenheit	
RAW MEATS	MEAT WALK IN	40.00 Fahrenheit	
WATER	3-COMP SINK	120.00 Fahrenheit	
AMBIENT	WALK IN MEAT COOLER	36.00 Fahrenheit	
AMBIENT	PRODUCE WALK IN	48.00 Fahrenheit	
WATER	HAND SINK	100.00 Fahrenheit	
MILK	WALK IN DAIRY COOLER	46.00 Fahrenheit	
YOGURT	DISPLAY COOLER	41.00 Fahrenheit	

Overall Comments:

Note: A follow up inspection will be conducted. The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$298/hr during business hours and \$645(minimum 2hrs) during non business hours upon availability. Failure to comply may result in enforcement action.

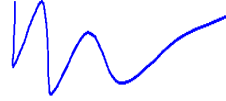
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **7/30/2025**. 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.

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: NICOLE DE LA CERDA
STORE MANAGER

Signed On: July 16, 2025