

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 FA0209379 - MARINA GROCERY		Site Address 4148 MONTEREY RD, SAN JOSE, CA 95111		Inspection Date 08/28/2024	
Program PR0300850 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name TUNG, HARVEY		Inspection Time 14:00 - 15:30
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By HOWARD	FSC HOWARD LEE 1/9/28		

Placard Color & Score
YELLOW
70

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									
K06	Adequate handwash facilities supplied, accessible		X					X			S
K07	Proper hot and cold holding temperatures		X								S
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		S
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										
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								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								X		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: FOUND NO SOAP IN THE WALL DISPENSER AT THE MEAT AND FISH AREA. [CA] PROVIDE SOAP AND PAPER TOWELS AT ALL TIMES. COS

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

Inspector Observations: FOUND RAW OYSTERS AT 58F ON THE DISPLAY AREA WITH ICE ONLY ON THE BOTTOM OF THE PILE. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. ENSURE THAT THE FOOD HAS ICE ON THE BOTTOM, ON THE TOP AND IN BETWEEN. NOTE: OPERATOR STATES THEY HAVE BEEN ON ICE FOR A COUPLE OF HOURS, EXCESS OF OYSTERS WERE TRANSFERRED TO A WORKING REFRIGERATOR AND THE REST WERE COVERED IN ICE.

Minor Violations

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: THE TAGS ARE PLACED IN A PLASTIC BAG WITHOUT ORGANIZING. [CA] USE A RECORD KEEPING SYSTEM THAT ALLOWS FOR EASY ACCESS OF THE TAGS BY DATES.

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

Inspector Observations: FOUND A FEW PUDDLES OF WATER IN THE MEAT WALK IN COOLER. [CA] REMOVE THE WATER.

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

Inspector Observations: FOUND SEVERAL BOXES WITH PREPACKAGED FOOD STORED ON THE FLOOR THROUGHOUT THE STORE. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

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

Inspector Observations: THE WALK IN THERMOMETER IS NOT WORKING. [CA] PROVIDE A WORKING THERMOMETER.

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: FOUND A LEAK AT THE 2 COMPARTMENT SINK IN THE MEAT/FISH DEPARTMENT. [CA] REPAIR THE LEAK.

THE SEWER LID ON THE FLOOR NEAR THE MEAT/FISH DEPARTMENT IS BROKEN. [CA] REPLACE THE SEWER LID.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: FOUND TRASH IN SOME OF THE WALK IN COOLERS AND FREEZERS AS WELL AS NEAR THE ROLLING DOOR IN THE BACK. [CA] CLEAN THE FLOORS MORE OFTEN.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
PRODUCE	PRODUCE WALK IN COOLER	35.00 Fahrenheit	
BEEF	DISPLAY FREEZER	20.00 Fahrenheit	
OYSTERS	ON PARTIAL ICE	58.00 Fahrenheit	
CATFISH	WALK IN COOLER	32.00 Fahrenheit	
PASTRIES	WALK IN FREEZER	10.00 Fahrenheit	
TILAPIA	WALK IN COOLER	23.00 Fahrenheit	
HEAD CHEESE	DISPLAY REFRIGERATOR	38.00 Fahrenheit	
POPSICLES	REACH DOWN FREEZER	8.00 Fahrenheit	
TILAPIA	COOKING TEMP	185.00 Fahrenheit	
FRIED TOFU	DISPLAY REFRIGERATOR	38.00 Fahrenheit	
MILK	WALK IN COOLER	35.00 Fahrenheit	
PORK	WALK IN COOLER	39.00 Fahrenheit	
HOT WATER	2 COMPARTMENT SINK	120.00 Fahrenheit	
EGGS	DISPLAY REFRIGERATOR	39.00 Fahrenheit	
TILAPIA	ON ICE	40.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
SOUR CREAM	WALK IN COOLER	32.00 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 **9/11/2024**. 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: HOWARD LEE
MANAGER

Signed On: August 28, 2024