

# 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

<b>Facility</b> FA0212903 - SAFEWAY #919 DELI		<b>Site Address</b> 12876 SARATOGA-SUNNYVALE RD, SARATOGA, C.		<b>Inspection Date</b> 02/19/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>92</b> </div>		
<b>Program</b> PR0305528 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> SAFEWAY INC		<b>Inspection Time</b> 12:40 - 14:00			
<b>Inspected By</b> FRANK LEONG		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> VICTOR AGUILAR				<b>FSC FRANK SIERRA</b> 01/15/2028

  

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						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records	X						N
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		
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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Facility FA0212903 - SAFEWAY #919 DELI	Site Address 12876 SARATOGA-SUNNYVALE RD, SARATOGA, CA 95070	Inspection Date 02/19/2024
Program PR0305528 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SAFEWAY INC	Inspection Time 12:40 - 14:00
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:** *In the kitchen area, at the hot holding cases, measured grilled vegetables at 131F. Per operator, grilled vegetables was prepared 30 minutes prior. [CA] Potentially hazardous foods shall be maintained hot at 135F to above to prevent bacterial growth.*

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:** *At the 3 compartment sink, measured quaternary ammonia sanitizer at 100 PPM or less. Observed utensils/equipment placed above the sanitizer levels in the sanitizing compartment of the 3 compartment sink. [CA] Ensure quaternary ammonia sanitizer at the 3 compartment sink is maintained at 200 PPM to allow for proper cleaning and sanitizing of utensils and equipment. Utensils and equipment shall be fully submerged in quaternary ammonia sanitizer for at least 1 minute to properly sanitize.*

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

**Inspector Observations:** *On the storage shelving to the left of the sandwich prep station, observed open packages of pasta stored on shelving. [CA] Ensure all open bags of dry food are transferred to food grade containers or placed into food grade containers and covered with a fitted lid.*

### Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

### Measured Observations

Item	Location	Measurement	Comments
cheese	walk-in refrigerator	41.00 Fahrenheit	
fried chicken	hot holding unit	139.00 Fahrenheit	
cooked rice	hot holding unit	135.00 Fahrenheit	
chicken salad	display refrigerator	41.00 Fahrenheit	
cooked egg	insert prep top	35.00 Fahrenheit	
chicken tenders	hot holding unit	135.00 Fahrenheit	
sliced turkey	display refrigerator	40.00 Fahrenheit	
sliced ham	display refrigerator	40.00 Fahrenheit	
cooked chicken	walk-in refrigerator	41.00 Fahrenheit	
quaternary ammonia sanitizer	3 compartment sink	100.00 PPM	Remeasured at 200 PPM
hot water	3 compartment sink	120.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
grilled vegetables	hot holding unit	131.00 Fahrenheit	
macaroni and cheese	hot holding unit	141.00 Fahrenheit	
sausage patty	insert prep top	38.00 Fahrenheit	
sliced turkey	insert prep top	41.00 Fahrenheit	

### Overall Comments:

**This report was written at the end of multiple site inspections and signed by the PIC (person in charge). The PIC must ensure each food facility receives a copy of the OIR (official inspection report).**

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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 **3/4/2024**. 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



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**Received By:** VICTOR AGUILAR  
GENERAL MANAGER

**Signed On:** February 19, 2024