

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 FA0202702 - SMART & FINAL #779		Site Address 401 JACKLIN RD, MILPITAS, CA 95035		Inspection Date 01/30/2025		Placard Color & Score GREEN 96		
Program PR0304081 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name SMART & FINAL LLC		Inspection Time 13:45 - 15:15			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By EVELYN				FSC Scott Smith 10/23/2026

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						S
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		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	X	
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

1. Observed scrap wood from broken pallets scattered outside by the loading dock.

[Corrective Action] Maintain area clean.

2. Observed heavy dust accumulation on the ceiling in the oven room.

[Corrective Action] Maintain clean.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations:

The health permit is posted inside the office.

[Corrective Action] Post the current and valid health permit in public view.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
ambient air	walk-in freezer	3.00 Fahrenheit	
Naked Juice drink	end cap cooler	40.00 Fahrenheit	aisle 3-4
beef, chicken	meat case	38.00 Fahrenheit	
vegetables	vegetable walk-in cooler	37.00 Fahrenheit	
hot water	3 compartment sink - vege prep room	120.00 Fahrenheit	
pork, chicken	former sushi grab and go station	41.00 Fahrenheit	
5 layer dip	end cap cooler	38.00 Fahrenheit	aisle 1-2
chicken caesar salad	produce case	39.00 Fahrenheit	
deli meat and cheese	deli meat and cheese case	39.00 Fahrenheit	
beef, chicken	meat walk-in cooler	37.00 Fahrenheit	
hot water	3 compartment sink - meat prep room	135.00 Fahrenheit	
oven roasted chicken	hot holding unit	152.00 Fahrenheit	
milk, sour cream	dairy walk-in cooler	39.00 Fahrenheit	
cut melons	end cap cooler	37.00 Fahrenheit	aisle 2-3
ice cream	freezer aisle	-5.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink - meat prep room	200.00 PPM	
yogurt and eggs	yogurt and eggs case	38.00 Fahrenheit	

Overall Comments:

Facility cooks chicken and does not have the correct permit to conduct that food process. Facility shall submit a permit application to this department to acquire permit.

The Sushi Bar permit is still active with this department. Please send inspector an email to close out that permit.

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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 2/13/2025. 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: Lemarr Mojica
Manager
Signed On: January 30, 2025