

# 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> FA0262495 - 99 RANCH MARKET		<b>Site Address</b> 1350 GRANT RD, MOUNTAIN VIEW, CA 94040		<b>Inspection Date</b> 07/02/2024		<b>Placard Color &amp; Score</b> <div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b>  <b>70</b> </div>		
<b>Program</b> PR0385362 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			<b>Owner Name</b> WELCOME MARKET INC		<b>Inspection Time</b> 11:40 - 14:00			
<b>Inspected By</b> JESSICA ZERTUCHE		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> KELLY				<b>FSC</b> Tzulan Yen exp 7/30/2024

  

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						N
K06	Adequate handwash facilities supplied, accessible		X					N
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		X			N
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	X	
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		X
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		X
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

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

**Inspector Observations:** Soap not available at seafood handwash sink in rear area, dispenser is empty. No soap mounted at handwash sink next to fish rinsing area

At meat dept and produce dept, no paper towels available inside dispenser

[CA] - Ensure soap and paper towels are provided at all handwash stations. Provide new soap dispenser for seafood sink.

[COS] - restocked for rear seafood, meat and produce dept.

Follow-up By  
07/03/2024

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

**Inspector Observations:** Found shellstock tags not kept with designated mussels and clams on display. Tags were hanging in back area, some tags were on sales floor, however in no particular order and dated April to May 2024.

Per staff, oyster tags are not saved as only one tag comes per bag.

[CA] Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty and shall be maintained for 90 calendar days from date of harvest.

[CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.

Facility shall make copies or obtain a copy of tag from vendor (for oysters)

Follow-up By  
07/03/2024

Found manila clams and cherrystone clams commingled in same display tank with no separation.

[CA] - Shellstock from one tagged or labeled container are not commingled with shellstock from another container with different certification numbers, harvest dates, or growing areas as identified on the tag or label before being ordered by the consumer.

[COS] - Clams separated. also ensure same clams from different batches/bags/harvest dates are not stored together.

Found two bags of oysters without tags

[CA] - A container of SHELLSTOCK that does not bear a tag or label or that bears a tag or label that does not contain all the information required under subdivision (a) shall be subject to impound.

[COS] - Operator removed oyster from display and will discard in trash.

### Minor Violations

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

**Inspector Observations:** At fish display case (self-service), measured fish at 47F, and on ice at 47F.

Eggs measured at 49F in egg case.

[CA]- Maintain at 41F or below. Raw shell eggs shall be maintained at 45F or below.

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

**Inspector Observations:** Observed floor sink under right side fish rinse table/sink is clogged. Water is not draining, and is coming out of sink and draining into long floor drain below

[CA] - Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. Repair and unclog drain.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations:** Chlorine test strips not available in seafood dept

[CA] - Ensure chlorine test strips are available for use at each department. (Recommend to have one for each 3-compartment sink in the facility)

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

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**Inspector Observations:** *The thermometer to the meat display cooler is not accurate. Thermometer reads 44F when actual temperature is 38F*

**[CA] - Ensure accurate thermometers are provided to each refrigeration unit.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations:** *Found wet wiping cloths not stored inside sanitizer solution.*

**[CA] - Keep wet wiping cloths inside sanitizer solution in between uses.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations:** *At seafood dept, observed unorganized area with utensils, chemical spray bottles and paper work, located next to fish display case*

**[CA] - Clean and organize any storage areas in the facility**

*Found unused grinder in the meat dept. It is wrapped in saran wrap.*

**[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.**

## Performance-Based Inspection Questions

Needs Improvement - Compliance with shell stock tags, condition, display.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

## Measured Observations

Item	Location	Measurement	Comments
ambient air	seafood walk in freezer	18.00 Fahrenheit	
fishball	on aisles	27.00 Fahrenheit	
frozen beef	walk in	10.00 Fahrenheit	
ambient air	grocery walk in freezer	28.00 Fahrenheit	
frozen mussels	freezer	10.00 Fahrenheit	
raw squid	aisles	18.00 Fahrenheit	
ambient air	walk in seafoo	39.00 Fahrenheit	
hot water	seafood, meat, produce 3-comp	120.00 Fahrenheit	
raw squid	on ice	40.00 Fahrenheit	
tofu	refrigerated aisle	40.00 Fahrenheit	
hot water	mop sink	120.00 Fahrenheit	
mung bean (sprouts)	produce aisle	41.00 Fahrenheit	
raw pork	aisles	40.00 Fahrenheit	
yogurt	yogurt cooler by office	37.00 Fahrenheit	
dumpling	reach in freezer (aisles)	20.00 Fahrenheit	
ambient air	grocery walk in cooler	40.00 Fahrenheit	
raw chicken	aisles	40.00 Fahrenheit	
warm water	womens restroom	121.00 Fahrenheit	

## Overall Comments:

***A follow up inspection will take place tomorrow around noon 7/3/24.***

***\*The rear meat prep room was measured at ambient 72F. Manager stated that room is not cooled, however there is a condenser fan installed on the ceiling. Please ensure fan is in good working condition.***

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 **7/16/2024**. 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.

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## 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:** Kelly Yen  
SM  
**Signed On:** July 02, 2024