

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 FA0261132 - COSTCO WHOLESALE #1004 - SNACK BAR | | Site Address 1709 AUTOMATION PY, SAN JOSE, CA 95131 | | Inspection Date 02/13/2025 | |
| Program PR0382857 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | | | Owner Name COSTCO WHOLESALE CORP | | Inspection Time 11:45 - 12:30 |
| Inspected By MINDY NGUYEN | Inspection Type ROUTINE INSPECTION | Consent By JAIME AND MARC | FSC STEPHEN BECERRA 02/25/2026 | | |

| |
|----------------------------------|
| Placard Color & Score |
| GREEN |
| 86 |

| 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 | | | | | | |
| K06 Adequate handwash facilities supplied, accessible | | | X | | | | |
| K07 Proper hot and cold holding temperatures | X | | | | | | S |
| K08 Time as a public health control; procedures & records | | X | | 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 | | |
| 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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| K48 | Plan review | |
| K49 | Permits available | |
| K58 | Placard properly displayed/posted | |

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Per PIC, facility uses Time as a Public Health Control (TPHC) for the hot items at the front display counter (chicken bakes, pizza). Observed a timer next to the foods under TPHC, but the timer was not turned on. Per employee, the foods displayed today had been put out about 25 minutes ago. Per employees and written procedures, food is to be discarded every 30 or 60 minutes depending on the food item.*

[CA] *When using TPHC via timers, the timers must be IMMEDIATELY turned on at the start of the TPHC time period.*

[COS] *The timers were set/turned back on to reflect the appropriate discard time.*

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *At one of the rear handwash sinks: observed the paper towel dispenser was empty (note: a paper towel roll was stored on a nearby countertop).*

[CA] *Keep the paper towel dispenser stocked at all times. Paper towels must be stored in a dispenser.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Measured hot water at the 3-compartment sink (116F) and prep sink (98F). Note: prep sink hot water temperature fluctuated between 100 - 117F then dropped to 98F.*

[CA] *Provide hot water (120F) at these sinks.*

Performance-Based Inspection Questions

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

Measured Observations

| Item | Location | Measurement | Comments |
|--------------------|-----------------------|-------------------|----------|
| HOT WATER | 3-COMPARTMENT SINK | 116.00 Fahrenheit | |
| WARM WATER | HANDWASH SINK | 100.00 Fahrenheit | |
| HOT DOGS | HOT HOLDING | 190.00 Fahrenheit | |
| CHEESE | PREP INSERT | 41.00 Fahrenheit | |
| HOT WATER | PREP SINK | 98.00 Fahrenheit | |
| QUATERNARY AMMONIA | 3-COMPARTMENT SINK | 200.00 PPM | |
| PIZZA | FRONT SERVICE | 160.00 Fahrenheit | TPHC |
| CHICKEN BAKE | FRONT SERVICE DISPLAY | 160.00 Fahrenheit | TPHC |

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 2/27/2025. 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.

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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



Received By: Jaime Aguilar
AGM

Signed On: February 13, 2025