

# 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><br>FA0269441 - FRESCO WORLD MARKET               |  | <b>Site Address</b><br>2217 QUIMBY RD, SAN JOSE, CA 95122 |                                      | <b>Inspection Date</b><br>10/05/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b><br/> <b>75</b> </div> |  |                                  |
| <b>Program</b><br>PR0400856 - NO FOOD PREP > 20,000 SQ FT - FP08 |  |                                                           | <b>Owner Name</b><br>LION FOODS, LLC |                                      | <b>Inspection Time</b><br>12:30 - 13:20 |                                                                                                                                                    |  |                                  |
| <b>Inspected By</b><br>GUILLERMO VAZQUEZ                         |  | <b>Inspection Type</b><br>ROUTINE INSPECTION              |                                      | <b>Consent By</b><br>JACK Q.         |                                         |                                                                                                                                                    |  | <b>FSC</b> Huaxing Wu<br>2/17/27 |

  

| RISK FACTORS AND INTERVENTIONS |                                                                             | IN | OUT   |       | COS/SA | N/O | N/A | PBI |
|--------------------------------|-----------------------------------------------------------------------------|----|-------|-------|--------|-----|-----|-----|
|                                |                                                                             |    | Major | Minor |        |     |     |     |
| K01                            | Demonstration of knowledge; food safety certification                       | X  |       |       |        |     |     | S   |
| K02                            | Communicable disease; reporting/restriction/exclusion                       | X  |       |       |        |     |     |     |
| 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  |       |       |        |     |     | 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  |       |       |        |     |     | 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                                    |     |     |
| 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                    |     | X   |
| 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                                  |                                  |
| K58                                                       | Placard properly displayed/posted                  |                                  |

## Comments and Observations

### Major Violations

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations:** *Condenser line water was dripping directly on to a box of open meat product at the time of inspection.*

**[CA]** *Make repairs to condenser lines and move product away from splash area.*

**[SA]** *Food was VCD and product was moved away from the dripping.*

Follow-up By  
10/12/2026

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations:** *Clog noted within the meat department in front of the 3-compartment sink area and next to hand wash station.*

**[CA]** *Have clogs repaired properly and drains functioning properly at all times.*

**[SA]** *All other drains are working properly.*

Follow-up By  
10/12/2026

### Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations:** *Observed employee washing hand with gloves on at the time of inspection.*

**[CA]** *Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves.*

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:** *Unable to provide test strips for chlorine at the time of inspection.*

**[CA]** *Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations:** *Damaged sliding doors noted within the display refrigeration for the meat department.*

**[CA]** *Change out sliding doors.*

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

**Inspector Observations:** *Multiple damaged floor tiles noted within the meat department.*

**[CA]** *Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.*

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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## Measured Observations

| Item                 | Location                      | Measurement       | Comments                |
|----------------------|-------------------------------|-------------------|-------------------------|
| Hot water            | 3-Compartment                 | 120.00 Fahrenheit |                         |
| Cut beef             | Grab and go refrigeration     | 39.00 Fahrenheit  |                         |
| Raw fish             | Ice bath                      | 39.00 Fahrenheit  |                         |
| Raw chicken          | Display refrigeration case    | 39.00 Fahrenheit  |                         |
| Raw beef             | Display refrigeration case #4 | 40.00 Fahrenheit  |                         |
| Tofu                 | Grab and go refrigeration #2  | 40.00 Fahrenheit  |                         |
| Raw beef             | Walk in (meat department)     | 40.00 Fahrenheit  |                         |
| Raw shrimp           | Display refrigeration case#3  | 39.00 Fahrenheit  |                         |
| Cooked fish          | Cook line                     | 199.00 Fahrenheit | Final cook temperature. |
| Sanitizer (Chlorine) | Sanitizer bucket              | 100.00 PPM        |                         |
| Warm water           | Hand wash                     | 100.00 Fahrenheit |                         |
| Raw salmon           | Display refrigeration case #2 | 40.00 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 **10/19/2026**. 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: Jack Q.  
Manager

Signed On: October 05, 2026