

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 FA0255427 - SAFEWAY FOOD & DRUG		Site Address 3970 RIVERMARK PLZ, SANTA CLARA, CA 95054		Inspection Date 11/03/2025		Placard Color & Score GREEN 94		
Program PR0372980 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name SAFEWAY INC		Inspection Time 10:30 - 11:45			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By MICHELLE K.				FSC Claudat Khomari 11/12/25

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						S
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		X
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		
K58	Placard properly displayed/posted		X

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Dust build up noted on the fan guards of the walk in; within the meat department.
[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

Inspector Observations: Hole noted in the wall next to the reach in freezer within the meat department.
[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

K58 - 2 Points - Placard not properly displayed/posted

Inspector Observations: All placards for the facility are missing in the entrance of the facility at the time of inspection. Per PIC, they had a car drive into the store and placards may have been damaged and disposed of.
[CA] The placard shall not be defaced, marred, or camouflaged.
[SA] All placards have been replaced.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Shelled eggs	Grab and go refrigeration	38.00 Fahrenheit	
Cooked shrimp	Display refrigeration (meat department)	39.00 Fahrenheit	
Crab	Display refrigeration (meat department)	39.00 Fahrenheit	
Sausage	Grab and go refrigeration (meat department)	39.00 Fahrenheit	
Hummus	Grab and go refrigeration #3	39.00 Fahrenheit	
Raw chicken	Walk in	37.00 Fahrenheit	
Milk	Walk in #3	38.00 Fahrenheit	
Sanitizer (Qauts)	3-Compartment	200.00 PPM	
Cream cheese	Grab and go refrigeration #2	41.00 Fahrenheit	
Salmon	Walk in #2 (meat department)	39.00 Fahrenheit	
Cheese	Grab and go refrigeration #3	40.00 Fahrenheit	
Raw chicken	Display refrigeration (meat department) #2	40.00 Fahrenheit	
Raw steak	Display refrigeration (meat department) #2	39.00 Fahrenheit	
Ground beef	Walk in	37.00 Fahrenheit	

Overall Comments:

NOTE

Food manger certification for Claudat Khomari will be expiring on (11/12/25)

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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 **11/17/2025**. 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: Michelle K.
Manager

Signed On: November 03, 2025