

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 FA0211887 - SAFEWAY #763		Site Address 2605 THE ALAMEDA, SANTA CLARA, CA 95050		Inspection Date 11/13/2025	
Program PR0300017 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name SAFEWAY INC		Inspection Time 12:15 - 13:15
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By MARCO	FSC Exempt		

Placard Color & Score

GREEN
93

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	Major	Minor			
K01	Demonstration of knowledge; food safety certification	X									
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									S
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									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									X	
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: At the only handwash station in the produce area, the hot water measures from 100-140F and is not readily adjustable. (The cold water pedal is properly functioning.) [CA] Handwashing facilities shall be equipped to provide a consistent stream of 100-108°F water under pressure for a minimum of 15 seconds.

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

Inspector Observations: Observed accumulation of ice on the fan guards of the walk-in freezer. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: In the meat department, observed working and clean knives stored in utensil holder hanging off the trash can. [CA] All utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
milk	walk-in dairy cooler	39.00 Fahrenheit	
produce	produce cooler	40.00 Fahrenheit	
frozen foods	self-service display cooler	12.00 Fahrenheit	
water	handwash sink (meat)	100.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
mussels	display case	41.00 Fahrenheit	
raw beef	self-service display cooler	41.00 Fahrenheit	
water	handwash sink (produce)	140.00 Fahrenheit	100-140F
yogurt	self-service display cooler	41.00 Fahrenheit	
cheese	self-service display cooler	41.00 Fahrenheit	
seafood	display case	41.00 Fahrenheit	
sushi	sushi display cooler	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
sanitizer (quaternary ammonia)	3-compartment sink (meat)	400.00 PPM	
rotisserie chicken	hot holding display	135.00 Fahrenheit	
deli meats	self-service display cooler	41.00 Fahrenheit	
ambient	walk-in freezer	8.00 Fahrenheit	
cut melon	self-service display cooler	41.00 Fahrenheit	

Overall Comments:

NOTE: Per PIC, existing Starbucks was removed from this facility. No changes to the floorplan of the facility.

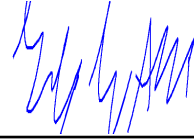
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **11/27/2025**. 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: Gregory Waynik
Store Director

Signed On: November 13, 2025