

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0209603 - LUNARDI'S SUPERMARKET #4		Site Address 4650 MERIDIAN AV, SAN JOSE, CA 95124	Inspection Date 12/24/2024
Program PR0301745 - NO FOOD PREP > 20,000 SQ FT - FP08		Owner Name LUNARDI'S SUPERMARKETS	Inspection Time 12:15 - 13:00
Inspected By GINA STIEHR	Inspection Type LIMITED INSPECTION	Consent By RICK SANCHEZ	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee to handle raw chicken while wearing gloves, remove the gloves and put on a new pair and then proceeded to handle beef. [CA] Ensure employees are properly washing hands between tasks that can cause cross contamination. [COS] PIC spoke with each employee about proper handwashing between handling different meats.*

Minor Violations

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

Inspector Observations: *One of the handwash sinks did not have paper towels in dispenser. One handwash sink was blocked with equipment and boxes of gloves. [CA] Keep handwash stations clear and accessible at all times; supply soap and paper towels in dispensers at all times. [COS] PIC restocked paper towels during time of inspection.*

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Limited inspection conducted based of major and minor violations discovered during complaint investigation (complainant observed employee to handle raw pork and the raw beef without handwashing or glove change).

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 **1/7/2025**. 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: Rick Sanchez
Store Manager
Signed On: December 24, 2024