

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 FA0200676 - 99 RANCH SUPERMARKET - GROCERY		Site Address 10425 S DE ANZA BL, CUPERTINO, CA 95014		Inspection Date 02/24/2026		Placard Color & Score GREEN 90		
Program PR0301667 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name WELCOME MARKET INC		Inspection Time 11:00 - 12:10			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By KELLY YEN				FSC Yi Ya Zhou 7/20/26

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						
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						S
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						N
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		
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	X	
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

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Major dents on the rim or seams of canned food on shelves of sales floor. [CA] Cans with dents on the rim or seams must be removed from sale.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Multiple flies observed in receiving area of the back warehouse. [CA] Food facility shall be kept free of flies and fly activity.

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: Three compartment warewash sink located in the produce prep area is obstructed from use with equipment stored on and in the basins of the sink. [CA] The three compartment warewash sink shall be available for use to properly wash, rinse, and sanitize utensils and other food contact equipment.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: At time of inspection, the door at the receiving dock is kept opened. [CA] Keep doors connecting to outside closed when not in use to prevent the entrance of vermin.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Raw beef	open air cooler	41.00 Fahrenheit	
Tripe	open air cooler	40.00 Fahrenheit	
Raw chicken	open air cooler	40.00 Fahrenheit	
Raw shell eggs	Open air cooler	41.00 Fahrenheit	
Ambient	Walk-in cooler - produce	40.00 Fahrenheit	
Rice noodles	Open air cooler	40.00 Fahrenheit	
Raw chicken	Walk-in cooler - meat dept.	37.00 Fahrenheit	
Tofu	Walk-in cooler in back warehouse	39.00 Fahrenheit	
Raw chicken	Display cooler meat dept.	39.00 Fahrenheit	
Milk	Walk-in cooler in back warehouse	40.00 Fahrenheit	
Hot water	Three compartment sink - meat dept.	120.00 Fahrenheit	
Hot water	Handwash sink - produce area	100.00 Fahrenheit	
Raw pork	Display cooler meat dept.	38.00 Fahrenheit	
Raw pork belly	Walk-in cooler - meat dept.	38.00 Fahrenheit	
Ground beef	Display cooler meat dept.	38.00 Fahrenheit	
Hot water	Handwash sink - meat dept.	100.00 Fahrenheit	
Rice noodles	Walk-in cooler in back warehouse	41.00 Fahrenheit	
Milk	Open air cooler	41.00 Fahrenheit	

Overall Comments:

Conducted in conjunction with CO0159001

Reviewed pest control service report dated 2/24/26 - report notes no vermin activity.

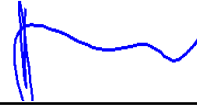
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **3/10/2026**. 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: yiya zhou
Asst. Manager
Signed On: February 24, 2026