

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 FA0206808 - LUCKY 7 SUPERMARKET - MARKET		Site Address 1675 TULLY RD, SAN JOSE, CA 95122-2534		Inspection Date 10/09/2024	
Program PR0301757 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name JTV INVESTMENTS INC.		Inspection Time 12:00 - 13:00
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By ANNA	FSC Mauricio Flores 05/12/2027		

Placard Color & Score

GREEN

88

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									S
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									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									
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								X		
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										
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

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Both three-compartment sinks at the meat and seafood department at opposite ends, and the three-compartment sink at the produce department lack hot water. Water measured at 100F. Hand wash stations lacks hot water and observed slow to reach a measured temperature of 97F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks. Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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

Inspector Observations: 5+ live flies observed at the meat and seafood department at the end opposite of the walk-in refrigerators.

[CA] Use any and all approved methods to abate live flies.

Trail of ants observed on wall above the hand wash station next to the fish cleaning sink.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Observed domestic ant and roach spray on floor below the three-compartment sink between the two walk-in refrigerators. This Division observed sweet odor around the sink and presence of dead ants inside the hand wash station next to the three-compartment sink.

[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used. Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

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

Inspector Observations: Heavy build up of grime observed on door handles into the walk-in refrigerator on the left and on the swinging doors on the right side walk-in refrigerator.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K58 - 2 Points - Placard not properly displayed/posted

Inspector Observations: Posted "pass" placard was removed from the facility entrance.

[CA] The placard shall be posted and clearly visible to the general public and patrons entering the food establishment.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Marinated short ribs	Prepped food display	40.00 Fahrenheit	
Raw oysters	Seafood display	32.00 Fahrenheit	
Chicken gizzards	Chicken display refrigerator	39.00 Fahrenheit	
Milk	Dairy refrigerator	39.00 Fahrenheit	
Ground tilapia	Seafood display	35.00 Fahrenheit	
Raw chicken	Chicken display refrigerator	40.00 Fahrenheit	
Tripe	Walk-in refrigerator - left	37.00 Fahrenheit	
Marinated pork	Walk-in refrigerator - left	40.00 Fahrenheit	
Ground beef	Beef display refrigerator	40.00 Fahrenheit	
Raw shelled eggs	Sales floor - refrigerator	45.00 Fahrenheit	
Chorizo	Prepped food display	40.00 Fahrenheit	
Marinated raw chicken	Prepped food display	37.00 Fahrenheit	
Marinated cornish hen	Prepped food display	38.00 Fahrenheit	
Warm water	Hand wash sink - restroom	100.00 Fahrenheit	
Cut melon fruit cup	Display refrigerator	37.00 Fahrenheit	
Salvadorian pork	Prepped food display	39.00 Fahrenheit	
Raw beef	Walk-in refrigerator - right	38.00 Fahrenheit	
Prepackaged raw meats	Sales floor - display refrigerator	42.00 Fahrenheit	
Milk	Sales floor - refrigerator	45.00 Fahrenheit	

Overall Comments:

- Complaint investigation was conducted concurrently with routine inspection.

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 **10/23/2024**. 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: Helen C.
Manager
Signed On: October 09, 2024