

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 FA0207443 - LUCKY #757 - GROCERY		Site Address 2027 CAMDEN AV, SAN JOSE, CA 95124	Inspection Date 05/30/2025
Program PR0304780 - NO FOOD PREP > 20,000 SQ FT - FP08		Owner Name SAVE MART SUPERMARKET	Inspection Time 10:20 - 10:40
Inspected By HELEN DINH	Inspection Type LIMITED INSPECTION	Consent By CISCO, JOESPH & STEVE	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured several sliced watermelons holding between 56F - 65F on a rack near produce area for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F. [COS] Operator directed to relocate PHFs to walk-in-cooler.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
ambient	walk-in	39.00 Fahrenheit	
warm water	handsink (prep & RR)	100.00 Fahrenheit	
sliced watermelon	on rack near produce area	56.00 Fahrenheit	between 56F - 65F for less than 4 hours. [COS] Relocate to another refrigeration unit.
sliced watermelon	grab n go	45.00 Fahrenheit	between 45F - 47F, diligent prep
hot water	warewash	120.00 Fahrenheit	

Overall Comments:

Inspection conducted in conjunction to CO0156925.

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 **6/13/2025**. 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: Joesph Porter
Store Manager
Signed On: May 30, 2025