

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 FA0206837 - 99 RANCH MARKET - Deli		Site Address 1688 HOSTETTER RD E, SAN JOSE, CA 95131		Inspection Date 04/06/2026		Placard Color & Score GREEN 81		
Program PR0304949 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name WELCOME MARKET INC		Inspection Time 10:35 - 11:35			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By MARK				FSC JIANHAO MA 06/09/2028

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						S
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						
K07	Proper hot and cold holding temperatures			X				S
K08	Time as a public health control; procedures & records			X				S
K09	Proper cooling methods			X				N
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						S
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	X	
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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		
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	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *In the grab-and-go refrigerator: measured internal temperature of salted duck and beef tripe to be 45F. PIC stated foods had been stored in this unit since 10am (approximately one hour prior) and prior to that had been stored inside a walk-in refrigerator.*

[CA] *Keep potentially hazardous foods at 41F and below or 135F and above.*

[COS] *Some items in the case were placed on TPHC and will be discarded by the 4-hour time limit, while most of the foods were moved back to a different refrigerator.*

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Time as a Public Health Control (TPHC) was used for most hot items in the deli. However, no written procedures were available upon request.*

[CA] *When using TPHC, written procedures must be available.*

Note: *provided blank TPHC form.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Observed multiple fried foods in the cooking area (fried fish, shrimp) were cooling in metal containers while covered with metal lids.*

[CA] *Potentially hazardous foods must be rapidly cooled using one or more of the following methods:*

- *Placing the food in shallow pans*
- *Separating the food into smaller or thinner portions*
- *Using rapid cooling equipment*
- *Using containers that facilitate heat transfer*
- *Adding ice as an ingredient*
- *Using ice paddles*
- *Inserting appropriately designed containers in an ice bath and stirring frequently*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Observed raw meat was thawing in the prep sink under water; the water pressure was not sufficient enough to flush loose particles.*

[CA] *Frozen potentially hazardous food shall be thawed using one of the following methods:*

- 1) Under refrigeration*
- 2) Completely submerged under cold running water of sufficient velocity to flush loose particles*
- 3) In a microwave oven*
- 4) During the cooking process*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Observed boxes of food stored directly on the floor in the walk-in freezer.*

[CA] *Store foods on approved shelving at least 6 inches above the floor.*

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

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Inspector Observations: *Inside the salt and sugar bulk bins: observed metal scoops were stored with the handles submerged in the food.*

[CA] Store scoops so that handles are not in contact with food.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Near the front handsink: observed soiled/wet wiping cloths stored on the countertop.*

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Observed the front 3-compartment sink was leaking water onto the floor.*

[CA] Repair leak. Note: another 3-compartment sink was available in the rear area of the deli.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
SALTED DUCK, BEEF TRIPE	FRONT GRAB-AND-GO DISPLAY REFRIGERATOR	45.00 Fahrenheit	HELD SINCE 10AM, HAD BEEN STORED IN WALK-IN REFRIGERATOR PRIOR
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
FRIED TOFU	LARGE PLASTIC BIN TRAY	63.00 Fahrenheit	COOLING, 30 MINUTES
NOODLES	COVERED METAL CONTAINER, COOKING AREA	140.00 Fahrenheit	
WARM WATER	HANDSINK	100.00 Fahrenheit	
RICE	RICE COOKER	160.00 Fahrenheit	
FRIED FISH, FRIED SHRIMP	COVERED METAL CONTAINERS ON PREP UNIT	63.00 Fahrenheit	COOLING
CHLORINE	3-COMPARTMENT SINK, FRONT PREP AREA	100.00 PPM	
RAW MEATS, COOKED PORK BELLY	WALK-IN REFRIGERATOR	38.00 Fahrenheit	

Overall Comments:

2. Deli

Report was emailed to facility during the 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 **4/20/2026**. 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.

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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: Mark Ma
Store Manager

Signed On: April 06, 2026