

**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**

<b>Facility</b> FA0276602 - SAFEWAY #2900 - DELI		<b>Site Address</b> 5760 COTTLE RD, SAN JOSE, CA 95123		<b>Inspection Date</b> 03/03/2026	
<b>Program</b> PR0417892 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> SAFEWAY INC.		<b>Inspection Time</b> 10:30 - 11:15
<b>Inspected By</b> JENNIFER RIOS	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> ELIZABETH	<b>FSC</b> Florin Vasile 08/07/2029		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>84</b>

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

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

**Inspector Observations:** *Chicken wings in hot holding self serve inserts measured 101F on the tops to 190F on the bottom. Per PIC, the chicken was made two hours prior to temperature measurement. Containers were filled passed the fill line. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Out of temperature chicken removed to be cooled/discarded. Water added to hot holding table, table will be monitored to verify that the unit is working.*

Follow-up By  
03/06/2026

### Minor Violations

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

**Inspector Observations:** *Cooked potato wedges measured 90F to 100F. in cold holding inserts. Per PIC, they had been cooked less than 1 hour prior. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*

Follow-up By  
03/06/2026

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

**Inspector Observations:** *Observed small black flies that appeared to be fruit flies in preparation area. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations:** *Observed many tears, breaks in flooring around the dishmachine and preparation area. [CA] The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable. Floors shall be maintained in good condition.*

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Turkey	Cold holding insert	41.00 Fahrenheit	
Antipasto salad	Deli service line	35.00 Fahrenheit	
Potato wedges	Cold holding insert	101.00 Fahrenheit	90-101F
Fried chicken	Hot holding	138.00 Fahrenheit	
Potato salad	Reach in - self serve	40.00 Fahrenheit	
Hot water	Mechanical warewash	165.00 Fahrenheit	
Potato salad	Deli service line	38.00 Fahrenheit	
Chicken wings	Hot holding - self service	100.00 Fahrenheit	100F-190F
Deli meat	Walk in fridge	35.00 Fahrenheit	
Quiche	Reach in - self serve	37.00 Fahrenheit	
Soup	Reach in - self serve	41.00 Fahrenheit	
Turkey	Deli service line	40.00 Fahrenheit	
Cooked chicken	Hot holding cabinet	172.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Sliced tomato	Cold holding insert	35.00 Fahrenheit	
Ambient	Walk in freezer	4.00 Fahrenheit	
Pizza	Reach in fridge	40.00 Fahrenheit	
Sliced tomato	Under counter reach in	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Fish cake	Hot holding	138.00 Fahrenheit	
Quaternary ammonia	Three compartment sink	400.00 PPM	
Sandwich	Reach in - self serve	38.00 Fahrenheit	

## Overall Comments:

**Report corrected to remove major K08 violation with corrected information.**

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 **3/17/2026**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control




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**Received By:** Elizabeth Castro  
Store Director

**Signed On:** March 03, 2026