

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 FA0250366 - ARTEAGA'S FOOD CENTER		Site Address 204 WILLOW ST, SAN JOSE, CA 95110		Inspection Date 11/27/2024	
Program PR0360711 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name ARTEAGA'S STORES, INC		Inspection Time 12:30 - 13:40
Inspected By KAYA ALASSFAR	Inspection Type ROUTINE INSPECTION	Consent By EDUARDO ROBLEDO	FSC EDUARDO ROBLEDO 08/29/2028		

Placard Color & Score

GREEN
90

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									S
K06	Adequate handwash facilities supplied, accessible				X						
K07	Proper hot and cold holding temperatures	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								X		
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										
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		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand sink adjacent to the 3-comp sink at the meat department was partially blocked.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

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

Inspector Observations: Water at the 3-comp sink was measured at 110F.

[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 (100F).

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Raw shelled eggs stored above drinks in the display refrigerator.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations: Boxed and bagged food items are stored directly on the market floor, boxed food stored on the walk in refrigerator floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Containers of spices stored in fully open bags in the dry storage room.

Chorizzo stored in black garbage bags inside the walk in refrigerator.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
HAM	DISPLAY REFRIGERATOR	40.00 Fahrenheit	
RAW FISH	DISPLAY REFRIGERATOR	41.00 Fahrenheit	
MILK	DISPLAY REFRIGERATOR	39.00 Fahrenheit	
HOT DOGS	DISPLAY REFRIGERATOR	41.00 Fahrenheit	
YOGURT	DISPLAY REFRIGERATOR	39.00 Fahrenheit	
SOUR CREAM	DISPLAY REFRIGERATOR	41.00 Fahrenheit	
CHEESE	DISPLAY REFRIGERATOR	39.00 Fahrenheit	
RAW SHELLED EGGS	DISPLAY REFRIGERATOR	41.00 Fahrenheit	
MEATS	DISPLAY REFRIGERATOR	40.00 Fahrenheit	
WATER	3-COMP SINK (MEAT DEP)	112.00 Fahrenheit	
WATER	HAND SINK	100.00 Fahrenheit	
SALSA	DISPLAY REFRIGERATOR	41.00 Fahrenheit	
SOUR CREAM, MILK, YOGURT	WALK IN REFRIGERATOR	39.00 Fahrenheit	
CHLORINE	3-COMP SINK	100.00 PPM	

Overall Comments:

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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 **12/11/2024**. 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: EDUARDO ROBLEDO
STORE MANAGER
Signed On: November 27, 2024