

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 FA0200151 - WHOLE FOODS MARKET-#47-DELI		Site Address 1690 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 11/22/2024		Placard Color & Score GREEN 92		
Program PR0303470 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name WHOLE FOODS MARKET CA		Inspection Time 08:55 - 09:45			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By JUSTIN (M) & RICHARD (C)				FSC Justin Gabel 8/26/27

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						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		
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: Major: Measured tray of sliced/whole steak holding at 51F in 6 door sliding display case for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F. [COS] Operator directed to placed PHFs in blast chiller.

Minor:

1. Measured tray of fried chicken holding at 46F in 6 door sliding display case.
2. Measured a tray of sliced turkey breast holding at 48F in walk-in-cooler.

Per operator, PHFs placed in unit for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
chicken breast	rack	125.00 Fahrenheit	process of cooling
hot water	warewash/(2x) 2-comp	120.00 Fahrenheit	
sliced turkey breast	walk-in	48.00 Fahrenheit	
minced cheese	1 door cold top	40.00 Fahrenheit	
meat loaf	walk-in	40.00 Fahrenheit	
meat ball	walk-in	41.00 Fahrenheit	
fried chicken	6 door sliding display case	46.00 Fahrenheit	
pepperoni	pizza prep	40.00 Fahrenheit	
sausage	pizza prep	41.00 Fahrenheit	
tuscany rice	self-service cold holding	40.00 Fahrenheit	
pepperoni pizza	service line	87.00 Fahrenheit	under time as a public health control (TPHC), time marked
quat	warewash	200.00 PPM	
lobster bisque	self-service hot holding	167.00 Fahrenheit	
pasta	6 door sliding display case	40.00 Fahrenheit	
cheese	sandwich prep	38.00 Fahrenheit	
sliced tomato	self-service cold holding	41.00 Fahrenheit	
shredded cheese	4 door under drawer	41.00 Fahrenheit	
diced chicken	self-service cold holding	41.00 Fahrenheit	
ham	3 door reach in	41.00 Fahrenheit	
chlorine	high temp dish machine	50.00 PPM	dishmachine uses chlorine due to temp issue.
warm water	handsink (front, middle, back, warewash & RR)	100.00 Fahrenheit	
sliced/whole steak	6 door sliding display case	51.00 Fahrenheit	for less than 4 hours. COS-place in chill blaster
sliced ham	sandwich prep	40.00 Fahrenheit	

Overall Comments:

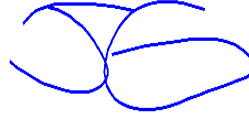
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **12/6/2024**. 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: Justin Gabel
ASTL
Signed On: November 22, 2024