

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 FA0283105 - WHOLE FOODS MARKET - DELI		Site Address 2732 AUGUSTINE DR 1600, SANTA CLARA, CA 9501		Inspection Date 12/31/2024		Placard Color & Score GREEN 94		
Program PR0424700 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name WHOLE FOODS MARKET		Inspection Time 11:50 - 13:40			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By BRANDON TALBOTT				FSC Kyle Long 8/24/2027

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						
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						
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						
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

No major violations were observed during this inspection.

Minor Violations

K11 - 3 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: Soups measured to be 133F on self service line. When stirred soup measured to be 171F.

[CA] Ensure when reheating PHFs, stir such that PHFs is homogeneously 165F.

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

Inspector Observations: Flies observed in bar 2-comp sink.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Cooked mushrooms	Sandwich prep cooler	41.00 Fahrenheit	
Beef stew	Upright warmer autosham	159.00 Fahrenheit	
Cooked turkey	Walk in cooler	37.00 Fahrenheit	
Yogurt	Coffee bar under the counter cooler	38.00 Fahrenheit	
Milk	Coffee bar under the counter cooler	40.00 Fahrenheit	
Quat ammonia	sanitizer bucket	200.00 Fahrenheit	
Turkey Meatloaf	Deli display case	39.00 Fahrenheit	
Mozzarella pasta salad	Self service cooler	41.00 Fahrenheit	
Hot water	3-comp sinks	120.00 Fahrenheit	
Tomato soup	Self service steam table	155.00 Fahrenheit	
Corn	Self service cooler	40.00 Fahrenheit	
Meatballs	Upright warmer autosham	136.00 Fahrenheit	
Rinse cycle	Under counter dishwasher (coffee)	160.00 Fahrenheit	
Cooked chicken	Walk in cooler	37.00 Fahrenheit	
Cauliflower roasted	Self service steam table	141.00 Fahrenheit	
Ham	Deli display case	40.00 Fahrenheit	
Cooked potatoes	Walk in cooler	39.00 Fahrenheit	
Cheese block	Deli display case	40.00 Fahrenheit	
Curry	Self service steam table	165.00 Fahrenheit	
Quat ammonia	3-comp sinks	200.00 Fahrenheit	
Sliced cheese	Bar grill prep cooler	41.00 Fahrenheit	
Ham	2 door under the counter cooler	42.00 Fahrenheit	
Tuna	Self service cooler	41.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Sandwich	bar walk in cooler	40.00 Fahrenheit	
Roast beef	2 door under the counter cooler	41.00 Fahrenheit	
Breakfast burrito	Grab n go cooler	39.00 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 **1/14/2025**. 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: Brandon Talbott
Manager
Signed On: December 31, 2024