

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 06/03/2026		Placard Color & Score GREEN 87		
Program PR0303470 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name WHOLE FOODS MARKET CA		Inspection Time 10:00 - 11:00			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By NIKOLE & ROMA (C)				FSC Romaric Ngaleo 7/4/29

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		X			N
K08	Time as a public health control; procedures & records	X						S
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		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		

OFFICIAL INSPECTION REPORT

Facility FA0200151 - WHOLE FOODS MARKET-#47-DELI	Site Address 1690 S BASCOM AV, CAMPBELL, CA 95008	Inspection Date 06/03/2026
Program PR0303470 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name WHOLE FOODS MARKET CALIFORNIA INC	Inspection Time 10:00 - 11:00
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 container of sliced deli meat holding at 54F in 2 door cold top for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate PHFs to another unit.

Minor: Measured the following PHFs holding between 44F - 49F at buffet line, cold top and 2 door cold top for less than 4 hours: sliced turkey, deli meats, falafel and diced chicken.

Minor Violations

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

Inspector Observations: Measured water holding at 70F at hand wash station located near walk-in-cooler. Observed ONLY one knee peddle. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F.

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: Found leaking faucet at 3 compartment sink when soap/sanitizer dispenser is on. [CA] Secure leak.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
salami	2 door reach in	41.00 Fahrenheit	
pasta	4 door sliding display case	41.00 Fahrenheit	
diced chicken	cold holding buffet line	44.00 Fahrenheit	
pasta	walk-in	40.00 Fahrenheit	
hot water	warewash/2-comp	120.00 Fahrenheit	
diced ham	1 door cold top	41.00 Fahrenheit	
mayo dressing	1 door reach in	41.00 Fahrenheit	
warm water	handsink (front, back prep,RR)	100.00 Fahrenheit	
quat	warewash	200.00 PPM	
water	handsink (back near walk-in)	70.00 Fahrenheit	knee peddle
cooked cauliflower	cold holding buffet line	38.00 Fahrenheit	
chicken	2 door sliding display case	40.00 Fahrenheit	
pasta	cold holding buffet line	39.00 Fahrenheit	
falafel	2 door cold top	47.00 Fahrenheit	
shredded cheese	4 door under drawer	41.00 Fahrenheit	
chicken soup	hot holding buffet line	148.00 Fahrenheit	
meatloaf	hot holding buffet line	156.00 Fahrenheit	
meatloaf	walk-in	39.00 Fahrenheit	
diced turkey	cold top	49.00 Fahrenheit	
sliced tomatoes	2 door cold top	41.00 Fahrenheit	
chicken	walk-in	39.00 Fahrenheit	
deli meats	2 door cold top	54.00 Fahrenheit	
pepperoni	1 door cold top	41.00 Fahrenheit	
diced chicken	cold top	41.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0200151 - WHOLE FOODS MARKET-#47-DELI	Site Address 1690 S BASCOM AV, CAMPBELL, CA 95008	Inspection Date 06/03/2026
Program PR0303470 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name WHOLE FOODS MARKET CALIFORNIA INC	Inspection Time 10:00 - 11:00

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 **6/17/2026**. 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:

[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: Nikole Espinoza
ASTL
Signed On: June 03, 2026