

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 FA0307785 - SPROUTS FARMERS MARKET #475 - BAKERY/		Site Address 375 N CAPITOL AV, SAN JOSE, CA 95133		Inspection Date 01/23/2025		Placard Color & Score GREEN 98						
Program PR0451368 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name SPROUTS FARMERS MARKE		Inspection Time 12:00 - 12:45							
Inspected By YUEN IP		Inspection Type ROUTINE INSPECTION		Consent By CURTIS				FSC Curtis James Johnson 03/28/2027				
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										S
K06	Adequate handwash facilities supplied, accessible	X										S
K07	Proper hot and cold holding temperatures	X										S
K08	Time as a public health control; procedures & records									X		
K09	Proper cooling methods								X			
K10	Proper cooking time & temperatures	X										S
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									X		
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

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Loosen sealant on the side of the ice machine.

[CA] Remove loose sealant to prevent physical contamination.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Cooked chicken	Oven	184.00 Fahrenheit	
Quaternary ammonia	Sanitizer spray	200.00 PPM	
Cooked chicken	open top fridge sandwich area	41.00 Fahrenheit	
Beef	Counter fridge	38.00 Fahrenheit	
Raw organic chicken	Walk-in fridge	35.00 Fahrenheit	
Water	1 compartment sink	120.00 Fahrenheit	
Water	Hand wash sink kitchen	100.00 Fahrenheit	
Water	Hand wash sink restroom	100.00 Fahrenheit	Pre-mixed faucet
Quaternary ammonia	3rd compartment sink	200.00 PPM	Test strip available
Cheese	Deli	38.00 Fahrenheit	
Water	3 compartment sink	120.00 Fahrenheit	
Ham	Display case	32.00 Fahrenheit	

Overall Comments:

No oysters or shellstock sold.

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 **2/6/2025**. 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: Curtis
Store manager

Signed On: January 23, 2025