

# 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 FA0266445 - SPROUTS FARMERS MARKET #216-DELI/BAKE		Site Address 111 E EL CAMINO REAL, SUNNYVALE, CA 90487		Inspection Date 07/11/2024	
Program PR0413336 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SF MARKETS, LLC		Inspection Time 11:15 - 12:40
Inspected By SUKHREET KAUR	Inspection Type ROUTINE INSPECTION		Consent By LORI A	FSC Lori Aguas 2/3/2028	

Placard Color & Score
<b>GREEN</b>
<b>94</b>

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						S
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		
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		

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0266445 - SPROUTS FARMERS MARKET #216-DELI/BAKE	<b>Site Address</b> 111 E EL CAMINO REAL, SUNNYVALE, CA 90487	<b>Inspection Date</b> 07/11/2024
<b>Program</b> PR0413336 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> SF MARKETS, LLC	<b>Inspection Time</b> 11:15 - 12:40
<b>K48</b> Plan review		
<b>K49</b> Permits available		
<b>K58</b> Placard properly displayed/posted		

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Measured salmon salad at 44-46F in grab and go unit. It was stored in the unit about two hours ago. Per PIC, unit might be going through defrost mode.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS] PIC started removing some items to store in walk in cooler and monitor the unit to see if it maintains temperature;**

**Measured sandwich meat slices at 45F above the prep unit inserts.**

**[CA] PHFs shall be held at 41°F or below.**

**[COS] PIC moved the meat to walk in cooler.**

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations: Accumulation of black mold like substance on inside white panel of ice machine, not in coming contact with ice at this time.**

**[CA] Clean and sanitize the ice machine.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

Item	Location	Measurement	Comments
Quaternary ammonium	Three compartment sink	200.00 PPM	
Tuna sandwich	Grab and go unit	41.00 Fahrenheit	
Turkey	Prep unit	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cooked salmon, chicken	Walk in cooler	41.00 Fahrenheit	
Cheese	Prep unit	41.00 Fahrenheit	
Muffins	Walk in freezer	13.00 Fahrenheit	
Roasted chicken	Grab and go unit	147.00 Fahrenheit	
Salmon salad	Grab and go unit	44.00 Fahrenheit	44-46F
Garlic roasted potatoes	Prep unit	41.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	

### Overall Comments:

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 **7/25/2024**. 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.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0266445 - SPROUTS FARMERS MARKET #216-DELI/BAKE	<b>Site Address</b> 111 E EL CAMINO REAL, SUNNYVALE, CA 90487	<b>Inspection Date</b> 07/11/2024
<b>Program</b> PR0413336 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> SF MARKETS, LLC	<b>Inspection Time</b> 11:15 - 12:40

**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:** Lori A  
Manager

**Signed On:** July 11, 2024