

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 - GROCERY		Site Address 2732 AUGUSTINE DR 1600, SANTA CLARA, CA 9501		Inspection Date 12/09/2025		Placard Color & Score GREEN 93		
Program PR0424699 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name WHOLE FOODS MARKET		Inspection Time 15:05 - 16:35			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By CARLOS				FSC Noel Lopez 05/11/2029

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	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	X	
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		X
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

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Clams and mussels stocked on ice in display case stocked without tags

[CA] Shellstock may be removed from the container in which they are received and displayed on drained ice or held in a display container with source properly identified.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Rinse compartment of 3-comp sink seafood department observed to be used to thaw raw shrimp. [CA] Use prep sink to for any food prep to prevent cross contamination. Wash, rinse, and sanitizer the middle rinse compartment of 3-comp sink prior to use for dishwashing.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping cloth on preparation block for poultry observed to be store on top of block. [CA] Keep in use wiping clothes in sanitizer solution to prevent build up of bacteria when whipping.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Hot water	3-comp sinks (meat department, produce department, and seafood department)	120.00 Fahrenheit	
Ribs	Meat walk in cooler	35.00 Fahrenheit	
Mushrooms	Produce walk in cooler	41.00 Fahrenheit	
Cooked green beans	Deli area glass door cooler	41.00 Fahrenheit	
Milk	Dairy and egg walk in cooler	37.00 Fahrenheit	
ground beef	Meat display case	39.00 Fahrenheit	
sausage	Meat upright glass door dispaly case	40.00 Fahrenheit	
Hummus	Upright glass door cooler by bakery	41.00 Fahrenheit	
Brie	Cheese walk in cooler	41.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Ambient temperature	Grocery deliver freezer	19.00 Fahrenheit	
Roasted garlic	Antipasta bar	37.00 Fahrenheit	
Ambient temperature	Grocery delivery meat cooler	41.00 Fahrenheit	
Shimp	Front area grab n go seafood diplay case	38.00 Fahrenheit	
cooked salmon	Seafood walk in cooler	37.00 Fahrenheit	
crab pattie	small glass seafood dispaly case	39.00 Fahrenheit	
Octopus	Large open seafood dispaly case	40.00 Fahrenheit	
Lobster tail	Large open seafood dispaly case	39.00 Fahrenheit	
Cheddar	Cheese horizontal cooler	40.00 Fahrenheit	
Cut melon	Vegetable grab n go cooler	40.00 Fahrenheit	
Warm water	Handwash sinks	100.00 Fahrenheit	
Cheddar	Cheese grab n go cooler	40.00 Fahrenheit	
Ambient temperature	Grocery deliver cooler	41.00 Fahrenheit	
Vegan sausage	Vegetarian grab n go cooler	40.00 Fahrenheit	
Ham	Asile chest cooler	41.00 Fahrenheit	
Brie	Cheese grab n go cooler	41.00 Fahrenheit	
Whole fish	Seafood walk in cooler	37.00 Fahrenheit	
Quat ammonia	Sanitizer bucket	200.00 Fahrenheit	
ground beef	Meat upright glass door dispaly case	41.00 Fahrenheit	
Sausage	Meat display case	37.00 Fahrenheit	
Ground beef	Meat walk in cooler	35.00 Fahrenheit	
Eggnog	2 door upright at aisle cap in back	40.00 Fahrenheit	
Yogurt	Dairy and egg walk in cooler	35.00 Fahrenheit	
Chicken	Meat display case	37.00 Fahrenheit	
Premade wrap	Deli area glass door cooler	40.00 Fahrenheit	
Cream yogurt	Chest cooler between liquor and produce	41.00 Fahrenheit	
Mozzorella	Cheese upright glass door case	40.00 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 **12/23/2025**. 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.

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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: Nelson Vega
Assistant Store Manager

Signed On: December 09, 2025