

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 06/19/2025		Placard Color & Score GREEN 92		
Program PR0303470 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name WHOLE FOODS MARKET CA		Inspection Time 10:05 - 11:05			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By VINCE & RICHARD (C)				FSC Vincent Sunseru 4/29/30

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						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		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		

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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

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

Inspector Observations: Measured the following PHFs holding between 44F - 46F in 2 door cold top sandwich prep: salami and pepperoni. [CA] Maintain all cold PHFs held at or below 41F.

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

Inspector Observations: Found a few flies in the food prep area. [CA] Each food facility shall be free of pest such as flies. Continue to provide approved pest control services.

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: 1. Found leaking faucet at warewash sink (middle section) when water is on/off. 2. Found leaking faucet at hand wash sink at warewash area when knee peddle is not activated. [CA] Secure leak.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
meatloaf	walk-in	41.00 Fahrenheit	
shredded cheese	2 door cold top (pizza)	41.00 Fahrenheit	
sliced tomato	2 door cold top	41.00 Fahrenheit	
ambient	1 door reach in	41.00 Fahrenheit	
sliced salmon	2 door cold top	43.00 Fahrenheit	diligent prep
turkey (slab & halves)	2 door reach in	41.00 Fahrenheit	
ambient	2 door reach in	39.00 Fahrenheit	
shredded cheese	4 drawer under	41.00 Fahrenheit	
sauce	1 door warmer	151.00 Fahrenheit	
pasta	cold holding (self service)	43.00 Fahrenheit	under TPHC, time log provided.
meat loaf	1 door reach in warmer	191.00 Fahrenheit	
whole chicken	walk-in	41.00 Fahrenheit	
chicken tenders	hot holding (self service)	149.00 Fahrenheit	under time as a public health control (TPHC). Time log provided.
salami	2 door cold top	46.00 Fahrenheit	
salmon	grill	82.00 Fahrenheit	process of cooking
soup	hot holding (self service)	161.00 Fahrenheit	under TPHC, time log provided.
samosa	hot holding (self service)	146.00 Fahrenheit	under TPHC, time log provided.
hot water	warewash/2-comp	120.00 Fahrenheit	
sausage	2 door cold top (pizza)	39.00 Fahrenheit	
sliced tomato	2 door reach in	40.00 Fahrenheit	
chlorine	dish machine	50.00 PPM	
warm water	handsink (sandwich, back prep, warewash & RR)	100.00 Fahrenheit	
pepperoni	2 door cold top	44.00 Fahrenheit	between 44F - 45F
quat	warewash	200.00 PPM	
whole chicken	cooks line	158.00 Fahrenheit	process of cooking
ambient	walk-in-freezer	20.90 Fahrenheit	
shredded cheese	cold holding (self service)	44.00 Fahrenheit	under TPHC, time log provided.

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Overall Comments:

Inspection conducted in conjunction to CO0157060.

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 **7/3/2025**. 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: Vincent Sunseru
ASTL
Signed On: June 19, 2025