

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org

- No Signature



OFFICIAL INSPECTION REPORT

Facility FA0269559 - GROCERY OUTLET		Site Address 1180 N FAIR OAKS, SUNNYVALE, CA 94089		Inspection Date 10/08/2026		Placard Color & Score GREEN 88			
Program PR0401100 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name WARREN OUTLET 957		Inspection Time 13:05 - 15:00				
Inspected By CRYSTAL GRIPPIN		Inspection Type ROUTINE INSPECTION		Consent By LUIS				FSC Exempt	

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		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	
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		X
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Ground beef measured 43°F to 48°F and strip loin steak measured 45-48°F in the open air meat display case in front of the entry doors. Per PIC, the meat cooler was stocked yesterday, 10/7/26, before closing at 10:00 PM, more than 4 hours since time of inspection.

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

[COS] Out of temperature food items were voluntarily condemned and destroyed.

Minor Violations

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Observed accumulation of dust and residue on fan guards of dairy walk-in cooler as well as accumulation of grime and mold-like substance on shelves of berry refrigerator case at the end of aisle 2.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, 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:

Observed floor seam of large walk-in freezer separating, exposing underflooring.

[CA] Repair equipment surface so that it is smooth, non-absorbent, and easily cleanable.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Raw chorizo	Egg Open-Air Display Cooler	41.00 Fahrenheit	
Raw shell egg	Egg Open-Air Display Cooler	38.00 Fahrenheit	
Smoked pork chop	Grab & Go Snack Display Cooler	39.00 Fahrenheit	
Mozarella cheese	Cheese Open-Air Display Cooler	36.00 Fahrenheit	36-39°F
Ambient Air	Dairy Walk-In Cooler	39.00 Fahrenheit	
Smoked salmon	Seafood Open-Air Display Cooler	41.00 Fahrenheit	
Hot Water	Mop Sink	120.00 Fahrenheit	
Chicken sausage	Aisle 4/5 End Freezer	-1.00 Fahrenheit	
Raw ground beef	Meat Open-Air Display Cooler - Front Doors	48.00 Fahrenheit	43-48°F
Goat cheese	Cheese Open-Air Display Cooler	38.00 Fahrenheit	
Panela cheese	Cheese and Dairy Display Cooler	37.00 Fahrenheit	
Raw shrimp	Aisle 4 Freezer - Right Side	-2.00 Fahrenheit	IR
Ham	Meat Walk-In Freezer	29.00 Fahrenheit	
Pork tenderloin	Meat Display Cooler - Back of Store	36.00 Fahrenheit	
Precooked rice meal	Aisle 4 Freezer - Left Side	-8.00 Fahrenheit	IR
Hot dogs	Cheese and Dairy Display Cooler	38.00 Fahrenheit	
Striploin steak	Meat Open-Air Display Cooler - Front Doors	48.00 Fahrenheit	45-48°F
Warm Water	Handwash Sink - Break Room	100.00 Fahrenheit	
Milk	Dairy Walk-In Cooler	38.00 Fahrenheit	IR
Baked potato chowder	Open Air Display Cooler - Back Area	38.00 Fahrenheit	
Ambient Air	Produce Open-Air Display Cooler	39.00 Fahrenheit	
Warm Water	Handwash Sinks - Restrooms	100.00 Fahrenheit	

Overall Comments:

Report signature not obtained due to altercation at facility.

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 **10/22/2026**. 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