

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 FA0205043 - WHOLE FOODS MARKET-DELI		Site Address 774 EMERSON ST, PALO ALTO, CA 94301	Inspection Date 08/06/2024
Program PR0304220 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name WHOLE FOODS MARKET CA	Inspection Time 11:30 - 12:00
Inspected By TRAVIS KETCHU	Inspection Type LIMITED INSPECTION	Consent By JAMEL HANNA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Chicken strips stored at the self service line, subject to TPHC without time markings (measured at 130F). PIC stated that the chicken strips were removed from cooking 1 hour prior.*

[CA] *When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.*

[COS] *TPHC log filled out at the time of inspection, chicken strips logged with a start time of 10am.*

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
chicken strips	fryer	188.00 Fahrenheit	

Overall Comments:

Conducted in conjunction with CO0155064.

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 **8/20/2024**. 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.

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: jamel hanna
PIC

Signed On: August 06, 2024