

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 - DELI		Site Address 2732 AUGUSTINE DR 1600, SANTA CLARA, CA 9501		Inspection Date 05/05/2026		Placard Color & Score GREEN 86		
Program PR0424700 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name WHOLE FOODS MARKET		Inspection Time 11:20 - 12:50			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By ANDREW GREEN				FSC Andrew Green 07/23/2029

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						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records	X						S
K09	Proper cooling methods	X						S
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		
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		X
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

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

Inspector Observations: 2 door under counter cooler at the end of food prep counter measured to have:

-House pickles at 51F

-Eggs at 51F

-Ambient temperature of 50F.

[CA] PHFs shall be held at 41°F or below for cold holding.

[COS] Operator VC&D all food inside cooler. See VC&D report

Minor Violations

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: Gasket on pizza prep cooker observed to be falling off the door. [CA] Repair gasket

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Employee observed to be using 2-comp food prep sink to clean filters for food. [CA] Food prep sink shall only be used for food prep. Wash filters in 3-comp sink. Clean, rinse, and sanitize food prep sink prior to next use

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

Inspector Observations: Wiping cloth at coffee bar measured to have 0ppm quat ammonia. [CA] Maintain sanitizer solution for wiping cloth at 200ppm quat ammonia.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Rose sauce	right under the counter warmer	140.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Ham	Deli display cookler	39.00 Fahrenheit	
Mac salad	Deli display cookler	38.00 Fahrenheit	
Chicken soup	Deli hot service line	149.00 Fahrenheit	
Chicken quarter	Out of oven	178.00 Fahrenheit	
Curry	upright 2 door warminng cabinet	163.00 Fahrenheit	
Curry cauliflower	Walk in cooler	31.00 Fahrenheit	
Cooked chicken	Walk in cooler	31.00 Fahrenheit	
Roasted vegetable	Walk in cooler	35.00 Fahrenheit	
Rinse cycle	Upright dishwasher	160.00 Fahrenheit	
Black beans	Deli hot service line	35.00 Fahrenheit	
Milk	Under counter cofee cooler	41.00 Fahrenheit	
Curry	Deli hot service line	147.00 Fahrenheit	
Rinse cycle	Under counterdishwasher	160.00 Fahrenheit	
Brussel salad	Side walk in cooler	39.00 Fahrenheit	
Quinoa salad	Salad bar cold service line	41.00 Fahrenheit	
Charro beans	Deli hot service line	149.00 Fahrenheit	
Fried tofu salad	Salad bar cold service line	37.00 Fahrenheit	
Cheese	Side walk in cooler	38.00 Fahrenheit	
Rotisserie chicken	Hot case	138.00 Fahrenheit	
Cooked beef	upright 2 door warminng cabinet	149.00 Fahrenheit	
Chicken quarters	left under the counter warmer	144.00 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 **5/19/2026**. 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



Received By: Andrew Green
Assistant Manager

Signed On: May 05, 2026