

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 95051		Inspection Date 01/07/2026	
Program PR0424699 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name WHOLE FOODS MARKET		Inspection Time 13:35 - 14:15
Inspected By THAO HA		Inspection Type LIMITED INSPECTION		Consent By ANNA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Per operator cutting boards should be washed after each use. Cutting board cleaning logs observed noted that cutting boards are washed once or twice a day. Cutting boards are not in a temperature controlled room and are kept on prep table behind display case when in use. Last time cutting boards were washed were at 7:30AM (about 5- 6 hours prior). [CA] Cutting boards should be washed, cleaned, and sanitized at a minimum of every 4 hours if in continuous use or as needed. For manual sanitization ensure surface of cutting board maintains contact with sanitizer solution of 100ppm chlorine for 30 seconds or 200ppm quat ammonia for 1 minutes [COS] Cutting boards were switched out with clean cutting boards and placed in back area to be washed in 3-comp sink.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	3-comp sink	120.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 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 **1/21/2026**. 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: Angel Nateras
Associate Store Team Leader

Signed On: January 07, 2026