

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 FA0211673 - SPROUTS FARMERS MARKET - GROCERY		Site Address 2060 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 10/30/2025		Placard Color & Score GREEN 86		
Program PR0301544 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name SPROUTS FARMERS MARKE		Inspection Time 11:45 - 12:45			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By ADNAN				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						
K06	Adequate handwash facilities supplied, accessible		X					
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	X	
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		X
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		X
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0211673 - SPROUTS FARMERS MARKET - GROCERY	Site Address 2060 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 10/30/2025
Program PR0301544 - NO FOOD PREP 5,000-20,000 SQ FT - FP07	Owner Name SPROUTS FARMERS MARKET	Inspection Time 11:45 - 12:45
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *In the women's restroom, both handwashing faucets are not currently functional. Per PIC, a work order was placed on 10/27/2025 to repair the faucet. This restroom is the only available restroom for employees and customers [CA] Handwash stations shall be available for use, fully accessible, and stocked at all times. [SA] Per PIC, employees have been instructed to utilize the neighboring facility's restroom. PIC posted a sign that restroom is out of order at the time of inspection.*

Minor Violations

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *In the dairy cooler and walk-in coolers, observed multiple products stored directly on the floor. [CA] Food shall be stored six inches above the floor to prevent contamination.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Observed multiple thermometer units at the display cases are in disrepair. [CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Above the women's restroom, observed gap in the ceiling due to missing ceiling panels. [CA] Seal all gaps in the facility. The facility shall be fully enclosed to prevent pest entrance and harborage.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
ambient	walk-in freezer	-10.00 Fahrenheit	
shelled eggs	display case	41.00 Fahrenheit	
yogurt	dairy cooler	41.00 Fahrenheit	
water	preparation sink (produce area)	120.00 Fahrenheit	
water	3-compartment sink (produce area)	120.00 Fahrenheit	
oat milk	1-door upright cooler	41.00 Fahrenheit	
milk	display case	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
ambient	display freezers	8.00 Fahrenheit	
deli meat	display case	41.00 Fahrenheit	
cooked chicken	hot holding shelf	135.00 Fahrenheit	
meat	walk-in cooler	41.00 Fahrenheit	
raw sprouts	display case (produce)	41.00 Fahrenheit	
pizza	cold holding shelf	35.00 Fahrenheit	

Overall Comments:

This report was written and signed at the end of site inspections.

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 **11/13/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0211673 - SPROUTS FARMERS MARKET - GROCERY	Site Address 2060 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 10/30/2025
Program PR0301544 - NO FOOD PREP 5,000-20,000 SQ FT - FP07	Owner Name SPROUTS FARMERS MARKET	Inspection Time 11:45 - 12:45

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: Adnan Saleem
Assistant Store Manager

Signed On: October 30, 2025