

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 11/20/2025		Placard Color & Score GREEN 93		
Program PR0424700 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name WHOLE FOODS MARKET		Inspection Time 10:50 - 12:40			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By NELSON				FSC Noel Lopez 05/11/2029

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						
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						
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		X
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Various dairy in under the counter cooler at coffee bar measured to be 43F (see measured observations). Door to cooler observed to be have been left ajar. [CA] Maintain PHFs at 41F and below for cold holding. [COS] Cooler was closed all the way. Dairy measured to be 40F after 40 minutes

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility observed to be wet stacking clean dishes. [CA] Air dry dishes prior to stacking to prevent mold build up.

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: Smoothie cooler observed to have unseated gasket. Warmers and prep coolers throughout back kitchen area observed to be out of service[CA] Keep equipment in good repair.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Curry fish	SERVICE line	151.00 Fahrenheit	
Soup	Out of retort machine	183.00 Fahrenheit	
Cooked broccoli	SERVICE line	149.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Cream	coffee under counter cooler	44.00 Fahrenheit	
Roasted chicken	Cheese and meat deli display case	38.00 Fahrenheit	
Cooked chicken	Walk in cooler	39.00 Fahrenheit	
Cheese slice	Deli under counter cooler	40.00 Fahrenheit	
Pasta salad	SERVICE line	41.00 Fahrenheit	
Potatoes	Under the counter warmer	164.00 Fahrenheit	
Cooked green beans	Deli walk in cooler	41.00 Fahrenheit	
Ham	Deli walk in cooler	40.00 Fahrenheit	
Roasted pork	Under the counter warmer	159.00 Fahrenheit	
Cheese block	Cheese and meat deli display case	38.00 Fahrenheit	
Vegetable soup	SERVICE line	168.00 Fahrenheit	
Rinse cycle	Upright dishwasher	165.00 Fahrenheit	
Rinse cycle	under the counter dishwasher	165.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
White rice	SERVICE line	161.00 Fahrenheit	
Milk	coffee under counter cooler	43.00 Fahrenheit	
Eggplant salad	SERVICE line	40.00 Fahrenheit	
Roasted peppers	SERVICE line	41.00 Fahrenheit	
Sausage	Pizza prep cooler	41.00 Fahrenheit	
Yogurt	Smoothie cooler	39.00 Fahrenheit	
Tuna salad	Walk in cooler	41.00 Fahrenheit	
Half and half	coffee under counter cooler	44.00 Fahrenheit	
Roasted zucchini	Walk in cooler	39.00 Fahrenheit	

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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 **12/4/2025**. 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.

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: Nelson Vega
ASTL

Signed On: November 20, 2025