

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 FA0261015 - WHOLE FOODS MARKET - DELI		Site Address 20955 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 02/04/2026	
Program PR0382682 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name WHOLE FOODS MARKET CA		Inspection Time 12:05 - 13:50
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By BRANDON	FSC Brandon Talbott 07/12/2029		

Placard Color & Score
GREEN
97

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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						S
K08 Time as a public health control; procedures & records	X						S
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures					X		S
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						S

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		
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

K14 - 3 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: Washed and wet equipment stacked on top of each other ware-wash area.

[CA]: Washed and wet equipment shall properly air dry after sanitization and prior to stacking.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
raw salmon	walk in cooler 1	39.00 Fahrenheit	
cheese	prep line cooler 3	41.00 Fahrenheit	
truffle cheese	box cooler 2	40.00 Fahrenheit	
raw beef	walk in cooler	38.00 Fahrenheit	
water	3 comp sink	124.00 Fahrenheit	
chicken rotisserie	walk in cooler 1	39.00 Fahrenheit	
chicken	pizza prep line cooler	38.00 Fahrenheit	
chicken salad	walk in cooler 2	40.00 Fahrenheit	
mac and cheese	salad bar hot	149.00 Fahrenheit	
rice	rice cooker at salad bar	162.00 Fahrenheit	
tomato salad	salad bar	40.00 Fahrenheit	
chicken soup	island hot holding 3	159.00 Fahrenheit	
high temp sanitizer	high temp dish machine	161.00 Fahrenheit	
ambient temp	2 door reach in	41.00 Fahrenheit	
pasta salad	salad bar	41.00 Fahrenheit	
meatballs	salad bar hot	156.00 Fahrenheit	
sweet potatoes	walk in cooler 2	38.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
pizza sauce	pizza prep line cooler	40.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
tomato parm chicken	island hot holding 2	150.00 Fahrenheit	
chicken	hot box	153.00 Fahrenheit	
rice	steam table	161.00 Fahrenheit	
sundried tomato	prep line cooler 2	40.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
water	prep sink in walk in cooler	121.00 Fahrenheit	
rice	hot box	157.00 Fahrenheit	
lasagna	display case	41.00 Fahrenheit	
rotisserie chicken	island hot holding 1	152.00 Fahrenheit	
pico de gallo	prep top well	40.00 Fahrenheit	
pasta	island hot holding 4	140.00 Fahrenheit	
chicken wings	aisle fridge	40.00 Fahrenheit	
black forest ham	3 door under counter	38.00 Fahrenheit	
chicken and rice soup	aisle fridge	38.00 Fahrenheit	
garlic with oil	salad bar	41.00 Fahrenheit	
cut tomatoes	prep line cooler 2	40.00 Fahrenheit	
frijoles	steam table	159.00 Fahrenheit	
turkey	display case	38.00 Fahrenheit	
green salsa	prep top well	38.00 Fahrenheit	
tuna salad	salad bar	38.00 Fahrenheit	
tuna salad	display case	38.00 Fahrenheit	
chicken	box cooler 1	41.00 Fahrenheit	
raw chicken	walk in cooler 3	40.00 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 2/18/2026. 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.

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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: Brandon Talbott
Store Team Leader

Signed On: February 04, 2026