

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 FA0205601 - SPROUTS FARMERS MARKET #270 - DELI/BAK		Site Address 1130 BRANHAM LN, SAN JOSE, CA 95118		Inspection Date 12/19/2024		Placard Color & Score GREEN 85		
Program PR0410217 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SUNFLOWER FARMERS MAF		Inspection Time 12:45 - 14:40			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By LOURDES				FSC Henry Perez 07/07/2029

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						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						S
K06	Adequate handwash facilities supplied, accessible		X		X			N
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		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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

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

Inspector Observations: Major: No hand soap available in meat preparation room handwash station.

[CA] Provide hand soap in dispenser at handwash stations at all times.

[CA] Operator provided hand soap.

Minor: Handwash station outside of meat preparation room has paper towels stored on top of dispenser.

[CA] Paper towels shall be stored inside the dispenser at all times to prevent potential contamination.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot water at janitorial sink measured 86F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks

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: No testing equipment available to measure the water temperature in the high temperature mechanical warewash machine.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during mechanical warewashing. (Example: thermolabels, dishwasher plate thermometer)

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Four out of five light bulbs in the ventilation hood are inoperable.

[CA] Replace light bulbs.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
jerk shrimp	deli display case	36.00 Fahrenheit	
water	high temp dishwasher	161.00 Fahrenheit	
feta cheese	deli walk in cooler	40.00 Fahrenheit	IR
pork sausage	meat/seafood display case	39.00 Fahrenheit	
tuna salad	deli display case	36.00 Fahrenheit	
water	janitorial sink	86.00 Fahrenheit	
alaskan salmon	meat/seafood display case	39.00 Fahrenheit	
salmon	deli walk in cooler (sheet pan on cooling rack)	52.00 Fahrenheit	cooling
raw steak	meat walk in cooler	39.00 Fahrenheit	IR
quaternary ammonium	3 comp sinks	200.00 PPM	
water	3 comp sinks	120.00 Fahrenheit	
tilapia	meat/seafood display case	40.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
ambient	deli walk in cooler	38.00 Fahrenheit	
water	handwash sinks	100.00 Fahrenheit	
chicken thighs	meat/seafood display case	38.00 Fahrenheit	
sliced turkey	deli display case	37.00 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 **1/2/2025**. 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: Henry Perez
GM
Signed On: December 19, 2024