OFFICIAL INSPECTION REPORT

Facility: FA0205043 - WHOLE FOODS MARKET-DELI
Site Address: 774 EMERSON ST, PALO ALTO, CA 94301
Inspection Date: 02/21/2019

Program: PR0304220 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14
Owner Name: Whole Foods Market California
Inspection Time: 11:50 - 13:00

Inspected By: JESSICA ZERTUCHE
Inspection Type: FOLLOW-UP INSPECTION
Consent By: OTTO

Placard Color & Score: GREEN
N/A

Comments and Observations

Major Violations
N/A

Minor Violations
N/A

Measured Observations
N/A

Overall Comments:
Follow up inspection from routine on 2/15/19

-Pumps and Grease pump observed operating.
-Per manager, after pumps were repaired last week, basement kitchen remained closed, was cleaned and sanitized and production did not begin until following day
-Floor cleaner used: Diversey Suma Bio-Floor Cleaner (verified is approved sanitizer and meets the requirements of Section 180.940 of Title 40 of the Code of Federal Regulations when used in accordance with the manufacturer’s use directions)
-Other surfaces cleaned with Foam Degreaser and Quat sanitizer

-Observed work order submitted to Round Tree on 2/15/19
-Observed invoice from 2/15/19 sewer pump was clogged with mop heads and feminine products and was repaired.
-Observed invoice from 2/20/19, lid to sewer pump has been sealed

Highly recommend more frequent inspections and maintenance on pumps as all sewage/liquid waste shall be properly disposed in sewer system. Manager stated Roundtree will provide more preventative maintenance

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 3/7/2019. 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: OTTO ESQUIVEL
Signed On: February 21, 2019

STL