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 FA0205043 - WHOLE FOODS MARKET-DELI  
Site Address 774 EMERSON ST, PALO ALTO, CA 94301  
Inspection Date 07/12/2019

Program PR0304220 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14  
Owner Name Whole Foods Market California  
Inspection Time 13:30 - 14:15

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

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations
Cited On: 07/11/2019
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)
This violation found not in compliance on 07/12/2019. See details below.

Minor Violations
Cited On: 07/11/2019
K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182
This violation found not in compliance on 07/12/2019. See details below.

Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>potato salad</td>
<td>walk in</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>mac and cheese</td>
<td>blast chiller</td>
<td>45.00 Fahrenheit</td>
<td>cooling &lt;3 hours</td>
</tr>
</tbody>
</table>

Overall Comments:
Follow up inspection on basement kitchen walk in cooler

**VIOLATIONS NOTED ABOVE HAVE BEEN VERIFIED IN COMPLIANCE.

Ambient temperature at 37F
Foods measured at 41F or below

Continue to record temperatures and following cooling procedures.

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 7/26/2019. 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  
[PB] Performance-based Inspection  
[PH] 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  
STL
Signed On: July 12, 2019