

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 FA0286730 - MEGAMART - DELI		Site Address 760 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 07/15/2025		Placard Color & Score YELLOW 67		
Program PR0429970 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MEGAMART CA, INC		Inspection Time 14:10 - 15:30			
Inspected By SUKHREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By MIN				FSC BUMSUCK HA 1/19/2028

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		X			N
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records		X		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	X	
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	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		X
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: Observed lack of paper towels at sushi prep hand wash sink and hand wash sink near walk in cooler.

[CA] Provide single use paper towels at hand wash sinks at all times.

[COS] Paper towels restocked.

Follow-up By
07/17/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured crab meat at 50F at prep table in sushi prep area. Per PIC, the employee was going to use it for preparation but no employee available in sushi prep area at the time of the inspection.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC put the container pack in the refrigerator unit employee is ready to use it.

Follow-up By
07/17/2025

Measured sushi rice at 109F in warmer. Per PIC, it was prepared at 11 AM.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC will use TPHC method to use rice with in 4 hours from when it was taken out of temperature control or discard any leftovers.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Lack of TPHC markings on fried chicken in hot holding unit or for other PHFs in to go display units cold and hot holding.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] PIC updated the TPHC log for today.

Follow-up By
07/17/2025

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed flies in sushi prep area and warewash area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed food boxes stored on floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: Observed two kimbab making equipment pieces that do not have approved certification.

[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

Provide specifications for these equipments to district specialist at sukhreet.kaur@deh.sccgov.org

Observed use of cardboard as shelf liner in warewash area.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

K48 - 2 Points - Plan review unapproved; 114380

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Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Cooked eggs	Prep unit	41.00 Fahrenheit	
Fried chicken	Hot holding	90.00 Fahrenheit	
Crab meat	On counter in sushi prep area	50.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Fish	Under counter refrigerator at sushi area	40.00 Fahrenheit	
Cooked tofu	Prep unit	41.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Beef Ribs Soup	Display grab and go unit	40.00 Fahrenheit	
Cooked vegetables	Display grab and go unit	41.00 Fahrenheit	
Sushi rolls	Display unit	41.00 Fahrenheit	
Soups	Drawer unit	41.00 Fahrenheit	
Cooked beef	Walk in cooler	40.00 Fahrenheit	
Cooked eggs	Walk in cooler	40.00 Fahrenheit	
Sushi rice	Warmer	109.00 Fahrenheit	

Overall Comments:

Follow-up inspection will be conducted within on 7/17/25 to follow up on major violations. Ensure major violations are corrected and kept in compliance. Failure to comply will result in second re-inspection charged at \$298/hr for a minimum 1 hour charge, billed to facility. Do not remove, discard, cover-up or tamper with yellow placard. Failure to comply will result in enforcement actions. Contact district specialist at 4089183460 to schedule follow-up inspection.

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 7/29/2025. 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: MIN
AP/ OFFICE ADMIN
Signed On: July 15, 2025