

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 FA0202393 - APNI MANDI FARMERS MARKET - DELI		Site Address 1350 S PARK VICTORIA DR 1, MILPITAS, CA 95035		Inspection Date 10/28/2025		Placard Color & Score GREEN 88		
Program PR0303116 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name STOP N SHOP CA LLC		Inspection Time 14:45 - 16:15			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By JUAN/RAJU				FSC Barinderjeet Lidder 12/23/2026

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			N
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		
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		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

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

Inspector Observations:

1. Samosa and milk in the 2 door upright cooler was measured above 50 degrees Fahrenheit. Observed a hot item cooling in the refrigeration unit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit. Discontinue cooling very hot items in the refrigeration unit.

2. Garbanzo beans on the work table was measured at 102 degrees Fahrenheit. Per employee, the garbanzo beans were finished cooking at 11:00 AM at the pot will normally stay on the work table for only 3 -4 hours then discard.

[Corrective Action] Maintain hot Potentially Hazardous Foods at or above 135 degrees Fahrenheit. If time is meant to be used to monitor PHFs, submit TPHC form to this department.

[Suitable Alternative] Garbanzo beans were voluntarily discarded.

3. Samosas on the hot holding unit was measured at 123 degrees Fahrenheit.

[Corrective Action] Maintain hot Potentially Hazardous Foods at or above 135 degrees Fahrenheit.

4. Cake in the display cooler was measured at 44 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, 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:

Multiple Potentially Hazardous Foods in the 2 door upright cooler was measured above 50 degrees Fahrenheit.

[Corrective Action] Ensure refrigeration unit is able to maintain PHFs below 41 degrees Fahrenheit.

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

Inspector Observations:

Observed cooking equipments partially outside of the exhaust hood.

[Corrective Action] Ensure exhaust hood is at least 6 inches overhang over cooking equipments.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
potato balls	single door upright cooler	36.00 Fahrenheit	
yogurt	3 door open top prep cooler	35.00 Fahrenheit	
potato puff	hot holding	139.00 Fahrenheit	
sauce	pani puri open top prep cooler	38.00 Fahrenheit	
cake	display cooler	44.00 Fahrenheit	
milk	2 door upright cooler	50.00 Fahrenheit	
kari paneer	steam table	159.00 Fahrenheit	
hot water	3 compartment sink	150.00 Fahrenheit	
green chutney sauce	3 door undercounter cooler	37.00 Fahrenheit	
samosa	2 door upright cooler	55.00 Fahrenheit	
rice	hot holding	142.00 Fahrenheit	
kari paneer	2 door upright cooler	125.00 Fahrenheit	
beans	in a pot on the work table	102.00 Fahrenheit	TPHC
yogurt sauce	3 door prep cooler	40.00 Fahrenheit	
cheese	side by side refrigerator/freezer	47.00 Fahrenheit	
potato samosa	hot holding unit - right side	125.00 Fahrenheit	
beans	walk-in cooler back area	55.00 Fahrenheit	cooling since 11:00 AM

Overall Comments:

TPHC for will be sent to manager to fill out.

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 **11/11/2025**. 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: Raju Mathew

Signed On: October 28, 2025