

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 FA0301374 - BARAKA MARKET		Site Address 101 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 02/21/2025		Placard Color & Score GREEN 81		
Program PR0442368 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name BARAKA MARKET INC		Inspection Time 12:00 - 13:50			
Inspected By ANABELLE GARCIA		Inspection Type ROUTINE INSPECTION		Consent By HAMAYOON AZIZI				FSC Not Available

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						
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		
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		X
K43	Toilet facilities: properly constructed, supplied, cleaned		X
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		X
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0301374 - BARAKA MARKET	Site Address 101 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 02/21/2025
Program PR0442368 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name BARAKA MARKET INC	Inspection Time 12:00 - 13:50
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food safety manager certificate not available for review.

[CA] At least one person in the facility shall maintain a food safety manager certificate. Ensure food safety certificate is readily available for review at all times.

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 measured between 116-117F in the preparation sink, 3 composition sink, and the janitorial sink.

[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.

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

Inspector Observations: Multiple flies observed throughout facility.

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

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: 1) Facility is missing chlorine sanitizer test strips.

[CA] Testing strips shall be provided to measure the sanitizer concentration used in sanitizer buckets and during manual warewashing.

2) Facility is using preparation sink to wash utensils. Warewashing sink is available for use.

[CA] Ensure preparation sink is only being used for food prep at all times to prevent contamination.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Strong odors and large amounts of food debris observed in outside refuse area. Refuse container left uncovered.

[CA] Outside refuse enclosure shall be kept clean and free of debris. Refuse containers shall be covered at all times when not in use. Ensure refuse containers are collected or cleaned frequently enough to minimize the development of objectionable odors or conditions that attract or harbor insects or rodents.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Employee restroom is not maintained clean and door is not self-closing.

[CA] Toilet facilities shall be maintained clean and in good repair. Provide a self-closing door.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

OFFICIAL INSPECTION REPORT

Facility FA0301374 - BARAKA MARKET	Site Address 101 E EL CAMINO REAL, SUNNYVALE, CA 94087	Inspection Date 02/21/2025
Program PR0442368 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name BARAKA MARKET INC	Inspection Time 12:00 - 13:50

Inspector Observations: Front door to facility propped open.

[CA] Keep front door closed at all times to prevent the entrance and harborage of vermin.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Large hole in back storage room ceiling.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
kashkaval cheese	display cooler	40.00 Fahrenheit	IR
raw lamb liver	meat display case	38.00 Fahrenheit	
sweet cheese	display freezer	6.00 Fahrenheit	IR
raw lamb leg	meat display case	38.00 Fahrenheit	
raw whole chicken	meat display case	39.00 Fahrenheit	
raw veal	meat display case	39.00 Fahrenheit	
half and half	display cooler	38.00 Fahrenheit	
raw goat leg	walk in cooler	40.00 Fahrenheit	
baklava roll	display freezer	12.00 Fahrenheit	IR
water	handwash sink	100.00 Fahrenheit	
yogurt drink	display cooler	39.00 Fahrenheit	IR
water	prep sink	116.00 Fahrenheit	
water	janitorial sink	116.00 Fahrenheit	
ambient	walk in cooler	39.00 Fahrenheit	
water	3 comp sink	117.00 Fahrenheit	
raw goat brain	meat display case	39.00 Fahrenheit	
water	restroom handwash sink	100.00 Fahrenheit	
raw chicken breast	meat display case	38.00 Fahrenheit	
chlorine	sanitizer bucket	100.00 PPM	

Overall Comments:

Routine inspection conducted in conjunction with complaint investigation: CO0156297

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 **3/7/2025**. 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: Hamayoon Azizi
PIC
Signed On: February 21, 2025