

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 FA0211547 - CALA MARKET ONE		Site Address 1570 POMEROY AV, SANTA CLARA, CA 95051		Inspection Date 06/02/2026		Placard Color & Score GREEN 88		
Program PR0300941 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name CALA MARKET ONE INC		Inspection Time 15:15 - 16:15			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By MANPREET				FSC Exempt

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		
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		
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		X
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	X
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Observed lack of paper towels at the handwash sink in the back storage area. Nearby handwash sink in the restroom is fully stocked and available for use. [CA] Handwash stations shall be fully stocked and accessible 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: Measured the maximum water temperature of the 3-compartment and preparation sink at 116F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility (or from 100-108°F at handwash sinks).

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

Inspector Observations: Observed storage of non-prepackaged foods in the back storage area. The flooring in this area is unapproved for use and lacks a base coving. [CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches in areas of food storage.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Per previous inspection report, the facility has installed a 3-compartment sink and preparation sink without obtaining approval from this Department. [CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Cease and desist the use of unapproved equipment until approval has been obtained from this Department.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: Facility is operating without a valid health permit due to delinquent account status. [CA] A food facility shall not be open for business without a valid health permit. [COS] Confirmed that the permit fee was paid online at the time of inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
beverages	walk-in cooler	41.00 Fahrenheit	
water	preparation sink	116.00 Fahrenheit	
yogurt sauce	1-door upright cooler (back)	41.00 Fahrenheit	
curry	walk-in cooler	40.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
milk	1-door upright cooler	41.00 Fahrenheit	
water	3-compartment sink	116.00 Fahrenheit	

Overall Comments:

At the time of inspection, observed storage of foods (curries, chutnies, meat, vegetables, yogurt sauce, etc) and food equipment in the walk-in cooler and back storage area. PIC stated this food is storage for the mobile mobile food facility "NEW DELHI CHAAT" (4NH2126) parked directly outside of this facility. PIC stated that both the MFF and market facility are under the same ownership.

Observed the MFF is currently permitted with the use of commissary kitchen at iKitchens (756 Commercial St). PIC stated that this market facility is occasionally used for parking and food storage. Verified this facility is not approved for use as a

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commissary. Discussed with PIC that the facility owner must submit application for commissary approval within 48 hours of this notification, or the MFF shall be relocated to designated, approved parking space and all food and food-related equipment shall be removed from this facility. The facility shall comply by 6/4/2026 or will be subject to further enforcement action.

NOTE: Per previous inspection report, the 3-compartment sink and the preparation sink in the back area are installed without approval from this Department. PIC stated that sinks are not in active use. Facility must obtain approval from the Plan Check Department prior to use of the sinks or prior to conducting food preparation.

*** For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please contact Plan Check at dehplancheck@deh.sccgov.org or call at 408-918-3400 (Monday through Friday, 7:30AM-4:30PM). More information can be found on the DEH website: ehinfo.org.**

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 **6/16/2026**. 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: Manpreet Chohan
Owner
Signed On: June 02, 2026