

# 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

|                                                                                 |  |                                                                      |                                         |                                      |                                         |                                                                                                                                                    |  |                                        |
|---------------------------------------------------------------------------------|--|----------------------------------------------------------------------|-----------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------|--|----------------------------------------|
| <b>Facility</b><br>FA0202393 - APNI MANDI FARMERS MARKET                        |  | <b>Site Address</b><br>1350 S PARK VICTORIA DR 1, MILPITAS, CA 95035 |                                         | <b>Inspection Date</b><br>07/14/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b><br/> <b>82</b> </div> |  |                                        |
| <b>Program</b><br>PR0300919 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                                      | <b>Owner Name</b><br>STOP N SHOP CA LLC |                                      | <b>Inspection Time</b><br>15:35 - 16:35 |                                                                                                                                                    |  |                                        |
| <b>Inspected By</b><br>NHA HUYNH                                                |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                         |                                         | <b>Consent By</b><br>RAJU            |                                         |                                                                                                                                                    |  | <b>FSC</b> Ravi Randhawa<br>11/03/2027 |

| 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     |       | X      |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       | 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                                                |    |       |       |        |     |     |     |
| K22                            | Sewage and wastewater properly disposed                                     | X  |       |       |        |     |     |     |
| K23                            | No rodents, insects, birds, or animals                                      |    |       |       |        |     |     |     |

| 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                          |     | X   |
| 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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|                                                                          |                                                               |                                  |
|--------------------------------------------------------------------------|---------------------------------------------------------------|----------------------------------|
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| Program<br>PR0300919 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>STOP N SHOP CA LLC                              | Inspection Time<br>15:35 - 16:35 |
| K48                                                                      | Plan review                                                   |                                  |
| 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:

**1. Lack of paper towels and missing paper towel dispenser at the handwash sink next to the 3 compartment sink.**

**[Corrective Action] Ensure paper towels are always provided to properly dry hands.**

**[Suitable Alternative] Loose paper towels left near the handwash sink.**

**2. The handwash sink in the vegetable prep room has broken off the wall. Employees are temporarily using the wash side of the 3 compartment sink to wash hands.**

**[Corrective Action] Install the handwash sink. Ensure soap and paper towels are available.**

**3. Paper towels are not stored in the paper towel dispenser at the handwash sink in the women's restroom.**

**[Corrective Action] Store the paper towels in the paper towel dispenser.**

Follow-up By  
07/16/2026

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

#### Inspector Observations:

**Tofu in the vegetable case was measured at 65 degrees Fahrenheit.**

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

**[Suitable Alternative] Employee voluntarily discarded the tofu into the dumpster.**

Follow-up By  
07/16/2026

### Minor Violations

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

#### Inspector Observations:

**One of the toilet stalls in the men's restroom was observed out-of-order.**

**[Corrective Action] Ensure all toilets are properly functioning.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item                 | Location                        | Measurement       | Comments |
|----------------------|---------------------------------|-------------------|----------|
| hot water            | 3 compartment sink              | 120.00 Fahrenheit |          |
| raw shell eggs       | multi door upright merchandiser | 41.00 Fahrenheit  |          |
|                      | cooler                          |                   |          |
| dosa batter          | 3 door upright merchandiser     | 41.00 Fahrenheit  |          |
|                      | cooler                          |                   |          |
| milk, cheese, yogurt | dairy merchandiser              | 47.00 Fahrenheit  |          |
| hot water            | handwash sink                   | 107.00 Fahrenheit |          |
| milk                 | dairy walk-in cooler            | 40.00 Fahrenheit  |          |
| tofu                 | vegetable case                  | 65.00 Fahrenheit  |          |

### Overall Comments:

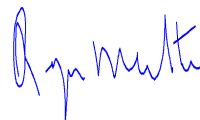
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **7/28/2026**. 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.

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## 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  
PIC

**Signed On:** July 14, 2026