

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 01/22/2025		Placard Color & Score YELLOW 71		
Program PR0303116 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name STOP N SHOP CA LLC		Inspection Time 13:25 - 15:00			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By MOHAMMAD				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		X			
K06	Adequate handwash facilities supplied, accessible	X						N
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				N
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	X	
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	X	
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		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed employee grabbing samosas and spring rolls with gloves hands, handling customers credit card and returning to grab more samosas with gloved hands.

[Corrective Action] Use the tongs to grab foods. Gloves shall be removed and hands shall be properly washed whenever employees switch from different tasks.

[Corrected on Site] Instructed employee to use tongs to grab foods and to remove glove and wash hands.

Follow-up By 01/24/2025

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

Inspector Observations:

1. Multiple items in the walk-in cooler were measured between 47-54 degrees Fahrenheit. Per PIC, all foods were cooked in the morning.

[Corrective Action] Ensure Potentially Hazardous Foods are maintained at or below 41 degrees Fahrenheit.

[Suitable Alternative] The foods in the walk-in cooler moved to the middle walk-in cooler of the grocery store.

Follow-up By 01/24/2025

2. Multiple items in the hot holding unit at the service line measured below 135 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or above 135 degrees Fahrenheit. Per PIC, samosas and spring rolls were fried at 1:00 PM. Certain items such as spring rolls and samosas should use Time as a Public Health Control instead of temperature.

[Suitable Alternative] Rice has already been used up during the inspection. Samosas and spring rolls shall be discarded at 5:00 PM. The thermostat on the almond milk was turned up.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Observed chick peas cooling in large tubs.

[Corrective Action] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include:

- 1) Placing the food in shallow pans**
- 2) Separating the food into thinner or smaller portions.**
- 3) Using rapid cooling equipment (Ex. blast chiller)**
- 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient.**
- 6) Using ice paddles**
- 7) Using an ice bath and stirring frequently**
- 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.**

Follow-up By 01/24/2025

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

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Inspector Observations:

1. Observed a sugar cane press machine at the service area and does not appear to be an approved NSF equipments.

[Corrective Action] All utensils and 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).

2. Large ice formed inside of the 2 door undercounter cooler at the service area and loud buzzing sound from the unit.

[Corrective Action] Ensure refrigeration unit is working properly.

3. Multiple items in the walk-in cooler measured above 41 degrees Fahrenheit.

[Corrective Action] The walk-in cooler shall be working properly to maintain foods at or 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:

The dual stock pot burner at the cookline does not fit under the hood. The dual stock pot burner may have not been in the original plans.

[Corrective Action] There shall be at least 6 inch hood overhang over cooking equipments. The dual stock burner may need to be removed.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Liquid waste observed not draining at the handwash sink in the kitchen. Another handwash sink is available nearby.

[Corrective Action] Ensure sink is properly draining.

Follow-up By
01/24/2025

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

Inspector Observations:

Employee's personal items observed stored on the food in the dry storage area.

[Corrective Action] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Follow-up By
01/24/2025

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

Inspector Observations:

Observed the walls having burn marks next to the dual stock pot burner.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
chick peas, potatoes, samosas, milk, paneer	walk-in cooler	54.00 Fahrenheit	47F-54F
samosas	hot holding unit	110.00 Fahrenheit	
almond milk	hot holding pot	130.00 Fahrenheit	
hot water	3 compartment sink	158.00 Fahrenheit	
paneer	3 door undercounter cooler	31.00 Fahrenheit	
hot water	handwash sink	109.00 Fahrenheit	
diced tomatoes	3 door open top prep cooler	40.00 Fahrenheit	
chick peas	work table	165.00 Fahrenheit	cooling
potatoes, chick peas	steam table	175.00 Fahrenheit	
rice	hot holding unit	76.00 Fahrenheit	
spring rolls	hot holding unit	98.00 Fahrenheit	
yogurt	2 door undercounter cooler	41.00 Fahrenheit	
yogurt sauce	3 door prep cooler	41.00 Fahrenheit	
almond porridge	hot holding unit	163.00 Fahrenheit	
cakes	display cooler	41.00 Fahrenheit	

Overall Comments:

Discussed with PIC to develop a designated cooling rack in the kitchen.

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 **2/5/2025**. 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: Ammy Singh
Manager
Signed On: January 22, 2025