

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 01/28/2025
Program PR0303116 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name STOP N SHOP CA LLC	Inspection Time 11:55 - 12:35
Inspected By NHA HUYNH	Inspection Type FOLLOW-UP INSPECTION	Consent By RAJU	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/22/2025

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

Compliance of this violation has been verified on: 01/28/2025

Cited On: 01/22/2025

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

Compliance of this violation has been verified on: 01/28/2025

Cited On: 01/28/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Chenna beans in the walk-in cooler at the middle of the grocery store was measured at 71 degrees Fahrenheit.

Observed the chenna was observed in a large plastic container. Per manager, the chenna was cooked yesterday.

[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.**

[Suitable Alternative] The chenna beans were voluntarily discarded. Recommended using speed racks and shallow pans to cool foods.

Minor Violations

Cited On: 01/22/2025

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

This violation found not in compliance on 01/28/2025. See details below.

Cited On: 01/22/2025

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

Compliance of this violation has been verified on: 01/28/2025

Cited On: 01/22/2025

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

Compliance of this violation has been verified on: 01/28/2025

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Measured Observations

Item	Location	Measurement	Comments
potatoes, paneer, milk	walk-in cooler	35.00 Fahrenheit	
rice	hot holding unit	135.00 Fahrenheit	
rice	work table	86.00 Fahrenheit	cooling
chenna beans	walk-in cooler	71.00 Fahrenheit	middle of grocery store

Overall Comments:

A follow-up inspection was conducted to verify violations from routine inspection conducted on 01/22/2025 are in compliance.

K09: Facility still have cooling issues. Observed chenna beans in the walk-in cooler in a large plastic tub container and measured at 71 degrees Fahrenheit. Spoke with manager regarding acquiring shallow pans and a speed rack to cool foods.

Continue to work on the violations noted on the last inspection report.

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 **2/11/2025**. 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
Manager
Signed On: January 28, 2025