

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		Site Address 1350 S PARK VICTORIA DR 1, MILPITAS, CA 95035		Inspection Date 10/28/2025		Placard Color & Score GREEN 87		
Program PR0300919 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name STOP N SHOP CA LLC		Inspection Time 13:00 - 14:45			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By SANDRA				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						
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures			X				N
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							
K14	Food contact surfaces clean, sanitized					X		
K15	Food obtained from approved source							
K16	Compliance with shell stock tags, condition, display					X		
K17	Compliance with Gulf Oyster Regulations					X		
K18	Compliance with variance/ROP/HACCP Plan							
K19	Consumer advisory for raw or undercooked foods							
K20	Licensed health care facilities/schools: prohibited foods not being offered							
K21	Hot and cold water available							
K22	Sewage and wastewater properly disposed							
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		
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	
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 handwash soap at the handwash sink next to the warewash sink near the walk-in coolers.

[Corrective Action] Ensure soap is always provided at the handwash sink.

[Corrected on Site] Soap dispenser was refilled.

2. Lack of paper towels in the paper towel dispenser in the employee's restroom.

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

[Corrected on Site] Paper towel dispenser was refilled.

3. Lack of handwash soap in the customer right side restroom.

[Corrective Action] Ensure handwash soap is always available to properly wash hands.

[Suitable Alternative] Dish soap was placed on the sink.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Raw shell eggs on the pallet near the delivery area was measured at 49 degrees Fahrenheit. Per employee, it was just delivered.

[Corrective Action] Ensure Potentially Hazardous Foods are maintained at 45 degrees Fahrenheit upon delivery and move to refrigeration as quickly as possible.

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

Inspector Observations:

Fiberglass insulation observed separating from the ceiling a the back area.

[Corrective Action] Maintain insulation in good condition.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
tofu	produce cooler	39.00 Fahrenheit	
fish	grab and go cooler	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
raw shell eggs	on the pallet	49.00 Fahrenheit	just delivered
produce non-PHF	walk-in cooler for produce	53.00 Fahrenheit	
milk	walk-in cooler	41.00 Fahrenheit	dairy
milk, butter, cheese	merchandise	45.00 Fahrenheit	connected to walk-in cooler
green beans, etc	freezer aisle	15.00 Fahrenheit	0F - 26F
raw shell eggs, cheese	aisle cooler	46.00 Fahrenheit	

Overall Comments:

Facility may have plans to convert middle area (old butcher area) into a yogurt making area. Ensure plans are submitted to CDFA and this department.

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 **11/11/2025**. 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.

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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**Signed On:** October 28, 2025