

**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> FA0212036 - MAIWAND MARKET OF SANTA CLARA		<b>Site Address</b> 2915 EL CAMINO REAL, SANTA CLARA, CA 95051		<b>Inspection Date</b> 03/25/2026	
<b>Program</b> PR0300384 - NO FOOD PREP <5,000 SQ FT - FP06			<b>Owner Name</b> MERWAIS NABIZADA INC		<b>Inspection Time</b> 12:30 - 13:30
<b>Inspected By</b> KATHY VO		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> MERWAIS	
<b>FSC Not Available</b>					

**Placard Color & Score**  
**YELLOW**  
**70**

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						N
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				N

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	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented	X	
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		X
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		
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: Observed lack of paper towels at the handwash station in the food preparation area. [CA] Handwash station shall be fully stocked and accessible at all times. [COS] PIC stocked the dispenser with paper towels during inspection.**

Follow-up By  
04/01/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Inspector Observations: Observed raw lamb meat stored directly on the floor of the walk-in cooler. Per PIC, the lamb meat had fallen from the racks. [CA] Food shall be stored in a safe and sanitary condition and protected from environmental sources of contamination. [COS] Specialist directed PIC to voluntarily condemn and discard the contaminated meat. Observed meat was bagged and mixed with refuse in the dumpster.**

Follow-up By  
04/01/2026

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: 1) Facility lacks active Food Safety Certificate for management. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.**

**2) Facility lacks active food handler cards for review. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment as food handler. Food handler cards shall be available for review.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: \*\*REPEAT VIOLATION\*\* Observed excessive number of flies within the butcher area, in the sales floor of the grocery store, and outside around the garbage area. No active contamination of food observed during inspection. [CA] The premises of a food facility shall be maintained free of vermin. Facility shall obtain pest control services from a licensed provider by 4/1/2026.**

Follow-up By  
04/01/2026

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: In the walk-in cooler, observed boxes of meat stored directly on the floor. In the food preparation area, observed bags of onions stored directly on the floor. [CA] Food shall be stored at least six inches above the floor to prevent contamination and facilitate ease of cleaning.**

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

**Inspector Observations: Observed multiple individually packed foods for sale without labeling. Per PIC, foods are made and packaged from their other store location in Fremont. [CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.**

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

**Inspector Observations: 1) Observed excessive number of flies surrounding the dumpster area. [CA] Refuse containers shall be kept clean of debris to prevent buildup of attractants for vermin.**

**2) Observed dumpster lid was not kept closed at the time of inspection. Observed excessive amount of cardboard stored around the dumpster area. [CA] Refuse containers shall be covered at all times when not in use. Outside refuse enclosure shall be kept clean and free of debris.**

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

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**Inspector Observations: 1. Observed front door and back door propped open during time of inspection. [CA] The food facility shall be fully enclosed at all times.**

**2. At the back door, observed large gap between the top of the door and the facility wall. [CA] Eliminate gaps greater than 1/4" to prevent the entrance and harborage of vermin.**

## Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.  
Needs Improvement - Hands clean/properly washed/gloves used properly.

## Measured Observations

Item	Location	Measurement	Comments
milk	display coolers	41.00 Fahrenheit	
water	handwash sink (restroom)	100.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
lamb	meat display case	40.00 Fahrenheit	
yogurt	1-door display cooler	41.00 Fahrenheit	
lamb	walk-in cooler	41.00 Fahrenheit	

## Overall Comments:

*Routine inspection conducted in conjunction with CO0159216.*

***Due to repeat violations regarding vermin observed in the facility (see violation K23), the facility must obtain pest control services from a licensed provider by 4/1/2026. Facility to submit pest control services report to district specialist prior to follow-up inspection.***

***A follow-up inspection to verify compliance of major violations will be conducted within five business days. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.***

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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 **4/8/2026**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control

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**Received By:** Merwais Nabizada  
Owner

**Signed On:** March 25, 2026