

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 FA0208506 - BONFARE MARKET #12		Site Address 2907 VILLAGES PY, SAN JOSE, CA 95135		Inspection Date 09/30/2026		Placard Color & Score GREEN 89		
Program PR0302533 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09			Owner Name SINGH, PARAMJIT		Inspection Time 12:00 - 13:10			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By PARAMJIT SINGH				FSC

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						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
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				S
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		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		X
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		X
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0208506 - BONFARE MARKET #12	Site Address 2907 VILLAGES PY, SAN JOSE, CA 95135	Inspection Date 09/30/2026
Program PR0302533 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name SINGH, PARAMJIT	Inspection Time 12:00 - 13:10
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

Inspector Observations: There is some slime and stain buildup inside the ice machine.

[CA] Conduct a thorough cleaning of the panel or replace it with a new one.

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

Inspector Observations: Couple bags of corn nuts stored on the shelf were expired on 03/26/26.

[CA] Food products offered for human consumption shall be honestly presented and served according to the correct information (label).

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Repeated violation: Compressed gas cylinders used for the soda dispenser were not chained to a secure stand.

[CA] To prevent possible accident from falling compressed gas cylinder, all the cylinders must restrain to a secure stand.

Working utensils including the ice scoop were stored on unclean surface.

[CA] All reusable utensils must be stored in clean container/surface in between use.

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: There is some slime buildup on the floor back in the janitorial sink. There also are some spider web nets on the wall near the gas cylinder storage area.

[CA] Conduct a regular thorough cleaning on the floor and wall of the store.

There is a small gap between the back door and the finish concrete.

[CA] To prevent insect/rodent infestation, please install a weatherstripping on the screen door.

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

Inspector Observations: There are some missing ceiling and coving tiles on the front area below the reach-in coolers.

[CA] Replace the damaged floor and coving tiles immediately.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Burrito	Hot holding unit	158.00 Fahrenheit	
Wings	Hot holding case	156.00 Fahrenheit	
Ice cream	Reach-in freezer	0.00 Fahrenheit	
Chicken Fajita	Hot holding case	160.00 Fahrenheit	
Bologna	Display shelf	40.00 Fahrenheit	
Hot water	Two compartment sink	135.00 Fahrenheit	
Franks	Display shelf	39.00 Fahrenheit	
Cheese	Display shelf	41.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0208506 - BONFARE MARKET #12	Site Address 2907 VILLAGES PY, SAN JOSE, CA 95135	Inspection Date 09/30/2026
Program PR0302533 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 1 - FP09	Owner Name SINGH, PARAMJIT	Inspection Time 12:00 - 13:10

Overall Comments:

Note: Food safety manager certificate: Gurpal Singh - 11/22/2026

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 **10/14/2026**. 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:

[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: Paramjit Singh
Owner

Signed On: September 30, 2026