

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 01/28/2025
Program PR0300919 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name STOP N SHOP CA LLC	Inspection Time 12:35 - 13:15
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

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

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
samosa	freezer	6.00 Fahrenheit	aisle 11 right side
okra	freezer	32.00 Fahrenheit	aisle 11 left side
raw shell eggs	dairy display case	41.00 Fahrenheit	left half of case
yogurt	dairy display case	47.00 Fahrenheit	right half of case
ice cream	freezer	-2.00 Fahrenheit	aisle 10

Overall Comments:

A follow-up inspection was conducted to verify major violation from routine inspection conducted on 01/22/2025 is in compliance.

K06: All handwash sink observed with soap and paper towels.

The previous butcher room shall be converted into a vegetable prep room per manager. Ensure handwash sink is stocked with soap and paper towels.

Observed freezers in the facility not properly functioning. The foods in the freezer that are blocked off will go back to the vendor per manager.

Continue to work on 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