

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 FA0212036 - MAIWAND MARKET OF SANTA CLARA | | Site Address 2915 EL CAMINO REAL, SANTA CLARA, CA 95051 | | Inspection Date 05/06/2025 | |
| Program PR0300384 - NO FOOD PREP <5,000 SQ FT - FP06 | | | Owner Name MERWAIS NABIZADA INC | | Inspection Time 10:45 - 12:15 |
| Inspected By KATHY VO | Inspection Type ROUTINE INSPECTION | Consent By MERWAIS NABIZADA | FSC Exempt | | |

Placard Color & Score

GREEN
79

| RISK FACTORS AND INTERVENTIONS | | | | | | OUT | | COS/SA | N/O | N/A | PBI |
|--------------------------------|---|---|---|---|--|-----|-------|--------|-----|-----|-----|
| | | | | | | IN | 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 | | | | | | | | | |
| K06 | Adequate handwash facilities supplied, accessible | | X | | | | | | | | N |
| 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 | | | | | | | |

| 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 | | | | | | | | | X | |
| 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 | | | | | | | | | 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 | | X |

Comments and Observations

Major Violations

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

Inspector Observations: **MAJOR 1. Observed the only handwash sink in the food preparation area is disconnected from the plumbing. Water drains directly to the floor. [CA] Repair handwash sink to properly drain into plumbing system. Handwash sink shall be properly installed and readily available for use in the food preparation area at all times. [SA] Directed PIC to use the nearby wash-compartment of the 3-compartment sink for handwashing until the handwash sink is repaired. Nearby restroom also has functioning handwash sinks. The handwash sink shall be repaired by 5/8/2025.**

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|----------------------------|
| Follow-up By 05/08/2025 |
|----------------------------|

****MINOR** 2. Observed multiple large chemical bottles stored inside the handwash sink. [CA] Handwash sink shall be unobstructed and accessible at all times.**

Minor Violations

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

Inspector Observations: Observed 20+ flies throughout the facility, including the food preparation area. [CA] The premises of a food facility shall be kept free of vermin and non-disease carrying insects.

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 meat stored on the floor. [CA] Food shall be stored six inches off 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. [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.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: In the front meat display cooler, measured the ambient temperature at 48F. No foods were stored in the unit at the time of inspection. Per PIC, unit is used occasionally. [CA] Repair the display cooler before storage of any Potentially Hazardous Foods. Refrigeration units shall maintain foods at 41F or below.

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: 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.

K58 - 2 Points - Placard not properly displayed/posted

Inspector Observations: Observed the placard is missing from the facility. [CA] The placard shall be posted and clearly visible to the general public and patrons entering the food establishment.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

| Item | Location | Measurement | Comments |
|-----------|--------------------------|-------------------|----------|
| ice cream | 1-door display freezer | 4.00 Fahrenheit | |
| water | 3-compartment sink | 120.00 Fahrenheit | |
| water | handwash sink (restroom) | 100.00 Fahrenheit | |
| water | handwash sink | 100.00 Fahrenheit | |
| meat | walk-in cooler | 41.00 Fahrenheit | |
| yogurt | display coolers | 41.00 Fahrenheit | |
| sausages | 3-door display freezer | 4.00 Fahrenheit | |

Overall Comments:

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 **5/20/2025**. 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: Merwais Nabizada
Owner

Signed On: May 06, 2025