

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 FA0252713 - INDIAN MEGA MART	Site Address 854 OLD SAN FRANCISCO RD, SUNNYVALE, CA 94	Inspection Date 06/25/2025
Program PR0367888 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name INDIAN MEGA MART INC	Inspection Time 13:55 - 15:40
Inspected By SUKHREET KAUR	Inspection Type LIMITED INSPECTION	Consent By SRI

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Observed 1 cut water melon packed in individual wraps stored on table next to produce area measured 70F. It was cut in the morning around 10 AM.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC VC&D the water melon due to being at improper temperature for more than 4 hours.

Discontinue cutting the melons or other produce. Facility is not approved to conduct any food prep. Facility is approved as no food prep grocery store.

Minor Violations

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

Inspector Observations: Observed old rodents droppings in the following areas:

- 1-2 under middle produce island.

- 1 under whole peanut shelf

- 3 -4 under murukku snack aisle

- 1 under Madurai snack aisle

- 2 -3 under cow ghee area

- few on top of refrigerators where there are open holes

- on floor near shelf in front of back ice machine

[CA] Clean and sanitize area of old droppings.

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: Observed gaps in back doors when closed, back door is not self closing.

Gaps in front doors when it is closed.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Back door shall be self-closing.

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

Inspector Observations: Accumulation of food debris on floors in produce area, in small storage room in the back of the facility and in walk in cooler.

[CA] Clean the floors and maintain in good condition.

Observed open holes in ceiling in multiple locations.

Two openings above refrigerators in main grocery area.

Hole in ceiling in hallway near restroom.

Two openings near back door and walk in cooler.

Open hole with long duct tape in the other corner next to walk in cooler and red color rack.

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

Performance-Based Inspection Questions

N/A

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Program PR0367888 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name INDIAN MEGA MART INC	Inspection Time 13:55 - 15:40

Measured Observations

N/A

Overall Comments:

A follow up inspection will be conducted during the week of July 30th to follow up on for vermin activity and structural issues.

Ensure the facility is cleaned of rodent droppings, all the open holes are sealed, front and back door gaps are fixed and facility cleaned of any excessive good debris.

Ensure the bottom of the aisles are cleaned as well by lifting the bottom shelves to get access to remove old rodent droppings.

Any signs of vermin infestation during following inspection will result in closure.

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 **7/9/2025**. 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: KARUN YALLA
PIC

Signed On: June 25, 2025