

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 FA0205453 - MAYFLOWER RESTAURANT		Site Address 1080 SARATOGA AV 5, SAN JOSE, CA 95129		Inspection Date 03/07/2025		Placard Color & Score GREEN 92		
Program PR0301080 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TONY AN		Inspection Time 13:10 - 14:40			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By TONY AN				FSC JUN YAN GAO 1/10/2023

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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						
K07	Proper hot and cold holding temperatures	X						S
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	X	
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		
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	X	
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		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Tray with frozen fish on a food prep sink and a container with frozen fish on floor thawing.*
[CA] *Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below,*
2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain,
3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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

Inspector Observations: *Food items including beijing duck fish, beef, chicken, tofu, cut vegetable etc. were uncovered inside the refrigeration.*
[CA] *Food inside refrigeration shall be protected from contamination by the use of tight-fitting securely attached lids or plastic wrap.*

Buckets of sauces with container with iced water with shrimps on it and container of frozen fish and bags of onions on floor at different locations.

[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination.*

Cardboard in use to line shelving.

[CA] *Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Multiple used wiping cloths at different locations next to cutting boards.*
[CA] *Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

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: *Mop left inside the dirty mop bucket.*

[CA] *After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies. Mop water shall be disposed of in the janitorial sink or toilet facility and can't be left in the bucket with mop.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
SOUP	HOT HOLDING	140.00 Fahrenheit	
BEJING CHICKEN	REFRIGERATION	42.00 Fahrenheit	
MARINATED CHICKEN BUCKET	REFRIGERATION	42.00 Fahrenheit	
SANITIZER	DISHWASHER	50.00 PPM	
CHICKEN	FOOD PREP TABLE	38.00 Fahrenheit	
RICE	HOT HOLDING	168.00 Fahrenheit	
SANITIZER	3-COMP SINK	200.00 PPM	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
SHRIMPS	FOOD PREP TABLE	36.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
BEEF	FOOD PREP REFRIGERATION	38.00 Fahrenheit	
LAMB	ROOM TEMP	45.00 Fahrenheit	ACTIVE PREP
TOFU	FOOD PREP REFRIGERATION	38.00 Fahrenheit	
HOT WATER	RESTROOM	100.00 Fahrenheit	
SQUID	FOOD PREP REFRIGERATION	36.00 Fahrenheit	
EGG ROLLS	UPHOLDING FREEZER	20.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 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 **3/21/2025**. 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: TONY AN
PIC
Signed On: March 07, 2025