

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 FA0200632 - LEI GARDEN INC		Site Address 10125 BANDLEY DR, CUPERTINO, CA 95014		Inspection Date 01/16/2025		Placard Color & Score GREEN 74		
Program PR0306303 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HONGJIN INVESTMENTS CO		Inspection Time 11:00 - 13:30			
Inspected By SUKHREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By JINYI HUANG				FSC Please check FSC format. Please check FSC format.

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						
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						S
K07	Proper hot and cold holding temperatures		X		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		
K33	Nonfood contact surfaces clean	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: *Measured chicken feet and dumpling steam container at 51F stored on prep table near cook line. Per PIC, it was taken out for steaming less than 30 min ago.*

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

[COS] *PIC moved the containers back to refrigerator to cool down.*

Measured fish at 45F in prep unit across from cookline next to the wall.

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

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Lack of food handler cards for some employees in the facility.*

[CA] *Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *At small mop sink, unable to check hot water, faucet hot water handle is broken.*

[CA] *Ensure hot water heater is operable and maintained in good repair at all times.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Accumulation of dust and debris on walk in cooler fan guards and light cover. Ventilation fans in food prep/ cook line area are accumulated with dust and dirt. Fan stored on shelf across from walk in cooler is heavily accumulation with dust and dirt.*

[CA] *Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

Clean and maintain the equipment in good condition.

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: *Observed cardboards used as floor and shelf liner throughout the facility.*

[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.*

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: *Observed cloth used in direct contact with buns in walk in freezer. [CA] Discontinue the use of cloth towels in direct with food, used approved, single use materials.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Oven for baking bread is not operated under ventilation hood.*

[CA] *Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.*

Immediately relocate the oven under ventilation hood or further enforcement actions may be taken.

Accumulation of grease on ventilation hood filters, ceiling above cook line appears to be stained.

[CA] *Clean mechanical exhaust hood and/or filters of grease accumulation. Ensure ventilation hood is working properly and maintain walls and ceilings clean and free of stains.*

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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 back door of the facility propped open.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

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

Inspector Observations: Observed accumulation of food debris, dust and dirt on floors behind equipment, splashes of food and dust on walls throughout the facility.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Observed broken pieces of coving/tiles near walls in some areas close to doors near fish tank and back storage areas.

[CA] Repair the coving and tiles.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Chicken feet	Steam container on prep table	51.00 Fahrenheit	PIC moved containers back to refrigerator
Dumpling	Final temp	168.00 Fahrenheit	
Duck sauce	Hot holding near walk in cooler	136.00 Fahrenheit	
Dumpling	Three door refrigerator	14.00 Fahrenheit	
Fish	Top insert prep unit	45.00 Fahrenheit	
Pork	Under counter prep unit	41.00 Fahrenheit	
Cooked pork meat for dumplings	Walk in cooler	40.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Dumpling meat	Three door refrigerator	40.00 Fahrenheit	
Roast duck	Walk in cooler	40.00 Fahrenheit	
Dumplings	Walk in freezer	10.00 Fahrenheit	
Tofu	Under counter refrigerator	41.00 Fahrenheit	
Beef	Hot holding near front tea station	135.00 Fahrenheit	
Heavy cream	Three door refrigerator	37.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	
Water	Hand wash sink	100.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: HONGJIN INVESTMENTS CORPORATION

NEW OWNER: LEI GARDEN INC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 02/01/2025 - 01/_31/2026 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.

Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

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****Structural Review inspection conducted on 01/16/2025***

****Permit condition: N/A***

****Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.***

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 **1/30/2025**. 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: DAVID HUANG
CFO
Signed On: January 16, 2025