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	Site Address	Inspection Date
FA0200632 - LEI GARDEN INC	10125 BANDLEY DR, CUPERTINO, CA 95014	11/24/2026
Program	**Owner Name**	**Inspection Time**
PR0306303 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	HONGJIN INVESTMENTS CO	10:00 - 11:15
Inspected By	**Inspection Type**	**Consent By**
SHANNON ROBINSON	FOLLOW-UP INSPECTION	DAVID

Placard Color & Score
GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/23/2026
K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)
Compliance of this violation has been verified on: 11/24/2026

Cited On: 11/23/2026
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)
Compliance of this violation has been verified on: 11/24/2026

Cited On: 11/23/2026
K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010
Compliance of this violation has been verified on: 11/24/2026

Cited On: 11/23/2026
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5
Compliance of this violation has been verified on: 11/24/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
COOKED CHICKEN	FRESH OFF OF WOK	172.00 Fahrenheit	FINAL COOK TEMPERATURE

Overall Comments:

This is a follow up inspection regarding the routine inspection conducted on 11/23/2026.

All prior major violations were observed to be in compliance at the time of this follow up inspection.

1) K05 - Inspector observed employee demonstrate proper hand washing procedures when preparing a chicken dish at the wok station from beginning to end. Employee changed gloves when required and answered handwashing PBIs correctly.

2) K07- The hot holding cabinet measured to be 163F ambient at the time of the follow up inspection. Per PIC, the shrimp and chive dumplings will be made to order only as a method to prevent potetially holding at improper temperatures.

Bean sprouts will now be kept in the cooler as opposed to ambient temperature to keep 41F or below.

3) K10 - Inspector observed a chicken dish prepared on the wok and measured a final cook temperature of 172F.

4) K23 - At time of follow up inspection, vermin checklist has been verified as completed and the facility has been cleaned and sanitized by pest control. Potential entry points for vermin have been sealed and a door sweep has been installed on the rear door to eliminate the gap. Per pest control report, services will be provided on a weekly basis until end of year and then monthly service will be provided from there on out.

All major violations have been addressed and facility has been issued a green placard. Facility may reopen.

R202 DAF13J8RR Ver. 2.39.7

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FACILITY RE-OPENED / PERMIT REINSTATED

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 **12/8/2026**.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
Owner

Signed On: November 24, 2026