

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 FA0202517 - MEI GARDEN		Site Address 1706 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 01/02/2026		Placard Color & Score GREEN 86		
Program PR0307581 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LIU, SHI PING		Inspection Time 14:00 - 15:00			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By PING				FSC Sen Wang 07/29/2029

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						S
K03	No discharge from eyes, nose, mouth	X						S
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				
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		
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		
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		
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Meat in the 2 door prep cooler (left side) was measured at 48 degrees Fahrenheit. Observed the right door slightly propped open.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit. Ensure doors are properly closed to prevent temperature loss.

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

Inspector Observations:

Found dead cockroaches in the cabinet under the steam table and cabinets under the hot water dispenser at the service line.

[Corrective Action] Clean and sanitize areas of dead cockroaches.

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

Inspector Observations:

1. Grime accumulation observed between the ice machine and the counter top.

[Corrective Action] Thoroughly clean and maintain clean.

2. Grime accumulation in the rubber seals at the refrigeration units at the cookline.

[Corrective Action] Thoroughly clean and maintain clean.

3. Mold like substance observed on the exterior wall of the walk-in freezer, on top of the entry way.

[Corrective Action] Thoroughly clean.

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:

Rubber seal on the door of the walk-in freezer observed damaged.

[Corrective Action] Repair or replace the rubber seal.

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 knives stored in the crevice between the refrigeration units at the cookline.

[Corrective Action] Do not store knives in the crevice since it is dirty. Store knives in a clean and dry area.

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

Inspector Observations:

Broken floor tiles observed at the prep sink. The floor grout at the cookline, warewash area, prep area, and walk-in cooler observed wearing thin and food and debris are stuck in between the floor tiles.

[Corrective Action] Maintain floors in good condition.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
chicken	steam table	137.00 Fahrenheit	
tripe, pig ear	ice bath at steam table	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hot water	2 compartment warewash sink	135.00 Fahrenheit	
gound pork	steam table	1,163.00 Fahrenheit	
chicken/meat	walk-in cooler	38.00 Fahrenheit	
fish	2 door prep cooler	41.00 Fahrenheit	right side
intestine	2 door upright display cooler	43.00 Fahrenheit	
meat	2 door prep cooler	48.00 Fahrenheit	left side
chlorine sanitizer	dishwasher	50.00 PPM	

Overall Comments:

A routine inspection was conducted in conjunction with a complaint investigation.

Green beans, bittermelon, eggplant and other cooked vegetables are placed on a dish at the steam table and is utilizing TPHC using computer log.

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 **1/16/2026**. 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: Ping Liu
operator
Signed On: January 02, 2026