

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 FA0230077 - MAYFLOWER SEAFOOD RESTAURANT		Site Address 428 BARBER LN, MILPITAS, CA 95035	Inspection Date 09/11/2025
Program PR0330084 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name MAYFLOWER SOUTH BAY, INC	Inspection Time 17:05 - 17:50
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By ERIC LAU AND FRANK WONG	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/08/2025

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: 09/11/2025

Cited On: 09/08/2025

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

Compliance of this violation has been verified on: 09/11/2025

Cited On: 09/08/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 09/11/2025

Cited On: 09/08/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

Compliance of this violation has been verified on: 09/11/2025

Cited On: 09/08/2025

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Compliance of this violation has been verified on: 09/11/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
fried cake	upright warmer	136.00 Fahrenheit	
hot water rinse	mechanical dishwasher	160.00 Fahrenheit	
raw beef	prep cooler (upper insert)	37.00 Fahrenheit	
pork (whole pig)	walk-in cooler 3	41.00 Fahrenheit	
bean sprouts	prep cooler (upper insert)	40.00 Fahrenheit	
cooked chicken	walk-in cooler 3	41.00 Fahrenheit	
fried sesame balls	upright warmer	135.00 Fahrenheit	
raw shrimp	prep cooler (lower)	38.00 Fahrenheit	
raw, whole fish	walk-in cooler 1	37.00 Fahrenheit	
rice porridge	walk-in cooler 1	38.00 Fahrenheit	
raw chicken	prep cooler (upper insert)	38.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 9/9/2025:

Compliance of the following has been verified:

K05: Hands not clean/improperly washed/gloves not used properly

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- Proper handwashing procedures observed

K07: Improper hot and cold holding temperatures

- All potentially hazardous foods measured at or below 41F, or at or above 135F

K09: Improper cooling

- No cooling violations observed. Ensure that potentially hazardous foods are separated into smaller portions, and that they are not covered with plastic wrap during the cooling process

K14: Food contact surfaces unclean and unsanitized

- Mechanical dishwasher has been repaired to output water at 160F. No manual warewashing violations observed

K16: Not in compliance with shell stock tags, condition

- Facility has agreed to keep shell stock tags for 90 days, all in chronological order. Ensure that copies of tags are attached to specific containers and/or tanks of shellfish, and that different batches of specific types of shellfish are not co-mingled.

PIC has confirmed that the display tank containing geoduck has a separate filtration system than the tanks that contain crabs, lobsters, and fish. As previously noted during the last routine, facility is exempt from the requirement of a HACCP for their shellfish display tanks, as the tanks (and facility) have been in operation since 2003 (prior to July 1st, 2007).

Continue to work on the violations cited during the last routine inspection on 9/9/2025.

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 **9/25/2025**. 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: eric lau
president
Signed On: September 11, 2025