

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 01/28/2025		Placard Color & Score YELLOW 59		
Program PR0330084 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name MAYFLOWER SOUTH BAY, IN		Inspection Time 13:30 - 15:20			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By ERIC LAU				FSC Eric Lau 03/10/2025

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						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly		X					S
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods			X				N
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		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		
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Servers working in the front area were observed collecting soiled dishes and cleaning tables and serve open food for customers without washing hands.

[CA] Employee must be trained to wash hand in between touching unclean surface and ready to eat food products, after cleaning or handling chemicals, after picking up something off of the floor, after handling the register/money, after handling garbage, after touching face, hair or body, after eating, drinking, smoking, and chewing gum, after using the bathroom, and after sneezing, coughing, or using a tissue. Employees were told to wash his hand and change his gloves (COS).

Follow-up By 01/28/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Multiple handwash stations located back in the kitchen area were partially or completely blocked.

[CA] Make the handwash sink easily accessible for employees to wash hand whenever it is necessary. The manager cleared the equipment and utensils, and make the handwash station easily accessible for employees to wash hand (COS).

Follow-up By 01/28/2025

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, 14125(b), 114141

Inspector Observations: The maximum water temperature on the mechanical dishwasher was measured below 150 F.

[CA] If high temperature mechanical dishwasher is used to sanitize dishes, the minimum temperature must be adjusted to 160 OF. Until the mechanical dishwasher's temperature is raised to 160 OF, sanitizing must be done on the two-compartment wash sink (SA).

Follow-up By 01/28/2025

Minor Violations

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

Inspector Observations: Multiple potentially hazardous foods stored on the preparation table including rice, noodle, cooked ducks and crabs were measured between 45°F and 50 °F.

[CA] All potentially hazardous foods like meat, seafood, poultry, dairy products, cooked vegetables, cooked cereals, greens, and diced tomatoes shall always be held at 41°F or below or at 135°F or above. Please monitor the temperature and use of the refrigeration unit regularly

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Cooling of freshly cooked rice and other food products was being conducted in big containers on the preparation table and some inside the walk-in cooler.

[CA] All hot-held food products must be cooled from 135 OF to 70 OF within the first two hours and from 70 OF to 41 OF with another four hours by:

- (1) Placing the FOOD in shallow pans.
- (2) Separating the FOOD into smaller or thinner portions.
- (3) Using rapid cooling EQUIPMENT.
- (4) Using containers that facilitate heat transfer.
- (5) Adding ice as an ingredient.
- (6) Using ice paddles.
- (7) Inserting appropriately designed containers in an ice bath and stirring frequently.

The manager was demonstrated on the proper cooling procedure using an ice bath and smaller portions.

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

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Inspector Observations: Repeated violation: Measured the temperature of water in hand wash sink of Men and women restrooms from a non adjustable faucet at 80 F. [CA] Hand washing facilities equipped with a non adjustable faucet shall provide warm water at least 100°F, but not greater than 108°F.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.

[CA] Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.

There were no approved high temperature and sanitizer measuring strips to measure the maximum temperature on the mechanical dishwasher and the concentration of the chemicals used to sanitize dishes and utensils in the facility.

[CA] Provide approved sanitizer measuring strips or a maximum registering dishwasher thermometer for the high temperature mechanical dishwasher and the chemicals used for sanitizing utensils, equipment, and food contact surfaces.

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: Heavy food residue and grim buildup on handles and surfaces of the equipment including the refrigeration units, slicers, walk-in cooler handles, and working equipment.

[CA] Conduct a thorough cleaning on the surfaces and handles of the equipment.

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

Inspector Observations: Multiple wet/soiled wiping cloths were stored on the counters.

[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

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

Inspector Observations:

Food residue and slime buildup was observed on the floor and the floor sinks located below the preparation and wash sinks.

[CA] Conduct a thorough and regular cleaning on the floor areas.

Heavy slime and mold-like growth was observed on the floor sink located below the undercounter fridge.

[CA] Conduct a thorough and regular cleaning on the floor areas.

There are some damaged/broken or missing floor tiles below the cooking equipment in the cook line.

[CA] Replace the damaged/broken or missing floor tiles immediately.

Heavy grease, oil, and food residue accumulation is observed on the floor below the cooking equipment.

[CA] Conduct a thorough regular cleaning on the floor area.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
Roasted deck	Oven	175.00 Fahrenheit	
Fish	Final cook	165.00 Fahrenheit	
Chicken	Final cook	167.00 Fahrenheit	
Mussels	Walk-in cooler	41.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Roasted duck	Preparation table	135.00 Fahrenheit	
Fish	Display tank	41.00 Fahrenheit	
Steam rice	Rice cooker	165.00 Fahrenheit	

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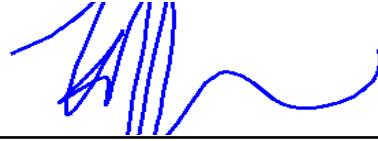
Overall Comments:

Note: Food safety manager certificate: Eric Lau - 03/10/2025

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 **2/11/2025**. 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
Owner

Signed On: January 28, 2025