

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 FA0200595 - MARINA FOOD II-MARKET		Site Address 10122 BANDLEY DR, CUPERTINO, CA 95014	Inspection Date 04/30/2026
Program PR0304955 - NO FOOD PREP > 20,000 SQ FT - FP08		Owner Name DAKOTA BROTHERS INC	Inspection Time 10:50 - 11:35
Inspected By HELEN DINH	Inspection Type FOLLOW-UP INSPECTION	Consent By JOE (M)	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 04/23/2026

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

Compliance of this violation has been verified on: 04/30/2026

Cited On: 04/23/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 04/30/2026

Minor Violations

Cited On: 04/23/2026

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Compliance of this violation has been verified on: 04/30/2026

Measured Observations

Item	Location	Measurement	Comments
fish	grab n go	41.00 Fahrenheit	
meat	walk-in-cooler	41.00 Fahrenheit	
fish ball	grab n go	40.00 Fahrenheit	
meat	display case	41.00 Fahrenheit	

Overall Comments:

Upon follow-up inspection, observed prepackaged seafood trays label visible with dates, measured PHFs held at or below 41F in grab no go station and display case, found no trays of meat stored on counter tops and found cold water both on at 2-compartment sink and hand wash station in seafood department.

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 **5/14/2026**. 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: Joe Zhou
Manager
Signed On: April 30, 2026