

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 FA0200632 - LEI GARDEN INC		Site Address 10125 BANDLEY DR, CUPERTINO, CA 95014		Inspection Date 05/29/2025		Placard Color & Score GREEN 83		
Program PR0306303 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HONGJIN INVESTMENTS CO		Inspection Time 11:00 - 13:20			
Inspected By SUHKREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By JINYI HUANG				FSC JINYI HUANG 12/22/2029

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						
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						
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		
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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		X
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

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Observed sauces stored right next to hand wash sink and under paper towel dispenser.*
[CA] *A minimum 6" high metal splash guard spanning the full length of the drainboard shall be installed or remove any open food from area next to the sink to prevent contamination.*

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

Inspector Observations: *Observed boiled noodles and pork cooling in covered containers in walk in cooler.*
[CA] *When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.*

K14 - 3 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: *Accumulation of pink and brown mold like substance on inside panel of ice machine, it is not coming in contact with ice at this time.*
[CA] *Clean and sanitize ice machine.*

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: *Observed improper use of warewash sink. Food is being prepared in warewash sink when a food prep sink is available in the facility.*
[CA] *Use the available food preparation sink for any food preparation.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: **Repeat violation*
Oven for baking bread is not operated under ventilation hood.
[CA] *Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.*
Discontinue the use of the oven. Either move the oven under a ventilation hood or remove the oven from the facility.

A follow up inspection will be conducted by June 6, 2025 to ensure the oven is either removed from the facility or moved under the hood.

Follow-up By 06/06/2025
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K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Observed back door to the facility propped open. Observed a ceiling window propped open in the cookline area.*
[CA] *Keep back door closed at all times to prevent the entrance and harborage of vermin. Keep the ceiling window closed to prevent vermin entry.*

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

Inspector Observations: *Accumulation of dust, dirt and food debris under racks with food containers and bags in storage rooms. Accumulation of debris under racks in cookline area.*
[CA] *Floors in food preparation area shall be kept clean.*

Accumulation of dust and grease on wall and shelve above food prep table in front of walk in cooler.
[CA] *Walls in food preparation area shall be kept clean.*

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Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Water	Hand wash sink	100.00 Fahrenheit	
Beef	Hot holding unit near beverage area	157.00 Fahrenheit	
Beef	Prep unit	40.00 Fahrenheit	
Dumpling mixture	Prep unit	40.00 Fahrenheit	
Chicken	Walk in cooler	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Steamed dumplings	At cookline	149.00 Fahrenheit	
Pork	Walk in cooler	40.00 Fahrenheit	
Pork	Cook line	172.00 Fahrenheit	
Dumplings	Freezer	30.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	

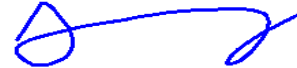
Overall Comments:

Contact district specialist Sukhreet Kaur @ sukhreet.kaur@deh.sccgov.org to inform if the baking oven will be removed or moved under a ventilation hood. A follow up inspection will be conducted on 6/6/25. Failure to comply may result in further enforcement actions.

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 **6/12/2025**. 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: JINYI HUANG
MANAGER
Signed On: May 29, 2025