

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 FA0282516 - MINGKEE DELI		Site Address 20956 HOMESTEAD RD H, CUPERTINO, CA 95014		Inspection Date 10/21/2025		Placard Color & Score RED 66		
Program PR0423726 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name MINGKEE US, INC		Inspection Time 13:55 - 16:15			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By WEI LUO				FSC CHING HUNG CHAR 10/27/27

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	X			N
K06	Adequate handwash facilities supplied, accessible		X		X			N
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					N

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	X	
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		
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		
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

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

Inspector Observations: *By the warewash area, at the handwash station, observed contaminated paper towels stored in paper towel dispenser, and a lack of hand soap in the hand soap dispenser.*

[CA] *Ensure handwash station is stocked with hand soap and paper towels to allow for proper handwashing. Maintain all paper towel and hand soap dispensers to prevent possible contamination.*

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

Inspector Observations: *In the kitchen area, measured radish cake at 70F. Per operator, radish cake stored for 2 hours.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth.*

[SA] *Operator to serve radish cake within 2 hours for a total of 4 hours from when removed from temperature control or discard.*

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *1. Observed Vermin: Documented in the following areas: Observed live activity to the right of the 2 door reach in refrigerator and above/around the handwash sink. Observed cockroach droppings along shelving, crevices, and wall mounted equipment. Observed rodent droppings on equipment and below the back storage rack, and a large hole above the storage rack.*

2. Photographs: *Taken for documentation purposes.*

3. Supervisor Notified: *Monica Huato.*

4. Notification: *The person in charge during inspection, Wei Luo, has been informed that the facility must close immediately.*

[CA]: *The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.*

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.

2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employees improperly washing hands using the 3 compartment sink, without using hand soap, and without using paper towels.*

[CA] *Ensure all employees are trained for proper handwashing procedure using warm water, hand soap, and paper towels at the handwash station. Discontinue use of sinks other than handwash sinks for handwashing.*

[COS] *Employees instructed to use handwash station, warm water, hand soap, and paper towels to properly wash hands.*

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

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Inspector Observations: *To the left of the warewash area, in a steamer basket, measured containers of steamed pork at 70F. Per operator, steamed pork stored from 11:00pm.*

[CA] *Ensure potentially hazardous foods are RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated using one or more of the following methods: by adding ice, using an ice bath, using shallow containers, separated into smaller portions, using ice paddles, and/or using rapid cooling technology.*

[SA] *Operator moved containers of steamed pork to walk-in freezer to facilitate cooling.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *In the prep sink, measured chicken feet at 86F. Observed the use of hot water to thaw chicken feet. Per operator, chicken feet thawing for an hour.*

[CA] *Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

[SA] *Operator removed chicken feet from the prep sink, rinsed with cold water, and moved to walk-in freezer.*

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

Inspector Observations: *Observed cracks and crevices along FRP panels and around shelving/wall mounted equipment. Observed accumulation of food debris on the floors. [CA] Ensure all cracks and crevices are properly sealed to prevent harborage of vermin. Clean and maintain facility to prevent possible harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
soy dessert	2 door reach in refrigerator	38.00 Fahrenheit	
chicken feet	prep sink	86.00 Fahrenheit	
chicken feet	2 door reach in refrigerator	39.00 Fahrenheit	
raw pork	walk-in freezer	39.00 Fahrenheit	
raw shelled eggs	2 door prep unit/undercounter refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cooked pork	2 door reach in refrigerator	39.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
rice batter	2 door prep unit/undercounter refrigerator	41.00 Fahrenheit	
soymilk	2 door reach in refrigerator	38.00 Fahrenheit	
raw beef	walk-in freezer	50.00 Fahrenheit	Prepared within the last hour.
hot water	handwash sink	100.00 Fahrenheit	
quaternary ammonium sanitizer	3 compartment sink	200.00 PPM	

Overall Comments:

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CLOSURE / PERMIT SUSPENSION NOTICE

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 **11/4/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: WEI LUO
OWNER
Signed On: October 21, 2025