

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 FA0251413 - MARI MARI		Site Address 662 BARBER LN, MILPITAS, CA 95035		Inspection Date 05/13/2026		Placard Color & Score GREEN 70		
Program PR0365357 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SRIMAJU DINING MANAGEM		Inspection Time 12:30 - 13:55			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By CHEE KEAT KOO				FSC Exempt

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			S
K06	Adequate handwash facilities supplied, accessible			X	X			
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding	X						S
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	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				S
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals			X				S

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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	X
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations:

On a rolling cart by the cook-line: cooked eggplant measured 71F, cooked green beans measured 103F, cooked okra measured 72F, and noodles measured 49F. Per staff, items had been cooked or taken out of refrigeration 30 minutes prior.

Shrimp paste in oil measured 67F in two inserts maintained out of temperature control at the cook-line. Per staff, items had been taken out of refrigeration less than 1 hour prior.

Bean sprouts measured 54F and raw shell eggs measured 64F while maintained out of temperature control on a prep table across from the cook-line. Per staff, items had been taken out of refrigeration 30 minutes prior.

Two containers of chicken measured 89F while maintained in a turned off steam table on a prep table across from the cook-line. Five containers of chicken measured between 74F and 76F while maintained in a turned off steam on a cart across from the cook-line. Employee observed turning on both steam tables. Per staff, items had been cooked less than 1 hour prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Items on the cart and shrimp paste in oil to be served or discarded by the end of lunch service. Going forward, facility has opted to subject items on cart and shrimp paste in oil to time as a public health control (4-hour rule). TPHC form filled out with the owner. Bean sprouts and raw shell eggs placed back into refrigeration. Containers of chicken were reheated to 165F and placed back into hot holding.

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:

Dishwashing employee observed handling dirty dishes, then attempted to handle clean dishes that had been run through the mechanical dishwasher before being stopped.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.*
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.*
- (3) After using the toilet room.*
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.*
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
- (6) After handling soiled equipment or utensils.*
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
- (8) When switching between working with raw food and working with ready-to-eat food.*
- (9) Before initially donning gloves for working with food.*
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.*
- (11) After engaging in other activities that contaminate the hands.*

[COS] Employee properly washed hands.

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

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Inspector Observations:

Hand sink in the kitchen obstructed by a rolling cart with a steam table on top placed directly in front of the wash basin.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Cart was moved to the side.

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

Inspector Observations:

1. Hand sink at the front service line is capable of outputting water at a maximum of 74F. Per the owner, there is currently a plumbing issue with the sink.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

2. Water measured at 114F at the three compartment dishwashing sink.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

One fly observed crawling on the plastic packaging wrapped around a young coconut in the two-door under-counter cooler at the front register. No direct contamination of any food observed.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Raw shell eggs stored over onions and cucumbers in the two-door upright cooler at the back of the kitchen. Raw chicken stored over beef and shrimp in the right-side upright freezer at the middle kitchen area.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Containers of peppers and container of lemons stored on the floor in the kitchen area.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations:

Large gaps observed in ventilation hood filters above the cook-line. Several filters are in disrepair. Facility has not repaired ventilation hood filters as cited during the previous inspection.

[CA] Ventilation hood filters shall be maintained clean and good repair.

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

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Inspector Observations:

Back door propped open with a can of food.

[CA] Keep door closed to prevent the intrusion of pests/vermin into facility. Food shall be stored a minimum of 6 inches off the floor. Food shall be stored inside the fully enclosed and permitted facility.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Facility has installed a new chlorine-based mechanical dishwasher, and two new plug-in steam tables since the change of ownership inspection conducted on 3/25/2026. Facility has not submitted plans to DEH Plan Check for the addition of new equipment.

[CA] Submit plans to DEH Plan Check for any new equipment added after the change of ownership inspection was conducted. Emailed owner plan check requirements.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
frozen chicken	upright freezer - left	18.00 Fahrenheit	
water	three compartment sink	113.00 Fahrenheit	
ambient	multi-lid top prep cooler - back kitchen	40.00 Fahrenheit	no PHF, produce only
raw beef	prep cooler - right	37.00 Fahrenheit	
red curry	stovetop	171.00 Fahrenheit	
green curry	stovetop	168.00 Fahrenheit	
cooked whole chicken	prep sink - ice bath	100.00 Fahrenheit	cooling, per staff cooked 10 minutes prior
milk	two-door under-counter cooler - front service	40.00 Fahrenheit	
frozen shrimp	upright freezer - right	19.00 Fahrenheit	
raw shell eggs	prep cooler - left	38.00 Fahrenheit	
noodles	prep cooler - left	38.00 Fahrenheit	
sliced tomatoes	prep cooler - left	39.00 Fahrenheit	
squid	prep cooler - right	39.00 Fahrenheit	
raw shell eggs	two-door upright cooler - back kitchen	39.00 Fahrenheit	
shrimp	prep cooler - right	38.00 Fahrenheit	
raw chicken	prep cooler - right	38.00 Fahrenheit	
beef and vegetable stir fry	wok	203.00 Fahrenheit	final cook temp
warm water	hand sink - kitchen	100.00 Fahrenheit	
cooked whole chicken	prep sink - drainboard	96.00 Fahrenheit	cooling, per staff cooked 10 minutes prior
chlorine sanitizer	mechanical dishwasher	50.00 PPM	

Overall Comments:

TPHC form filled out with the owner.

Facility shall obtain a food safety certificate by 5/25/2026, as noted during the change of ownership inspection conducted 3/25/2026. All employees shall possess valid food handler cards within 30 days of hire date.

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 **5/27/2026**. 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.

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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: Chee Keat Koo
Owner

Signed On: May 13, 2026