

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 FA0213390 - MING TASTY. LLC	Site Address 1129 LAWRENCE EX, SUNNYVALE, CA 94089	Inspection Date 03/18/2026
Program PR0306665 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name WEN HUI ZHAO, LISA WU ZH	Inspection Time 13:25 - 14:40
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By LISA ZHAO

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

Cited On: 03/16/2026

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

This violation found not in compliance on 03/18/2026. See details below.

Cited On: 03/16/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

This violation found not in compliance on 03/18/2026. See details below.

Cited On: 03/16/2026

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

This violation found not in compliance on 03/18/2026. See details below.

Cited On: 03/18/2026

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

Inspector Observations: 1. Observed Vermin: 1 live juvenile cockroach observed in trap by handwash sink at front cookline.

2 dead cockroach near handwash sink by front cookline and near prep area in back.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: Calvin Hee.

4. Notification: The person in charge during inspection, Lisa Zhao, 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

N/A

Measured Observations

N/A

Overall Comments:

Follow up due to major vermin and temperature violation.

Upon inspection:

Cookline prep cooler in reach in cooler measured to have:

-Cut mushrooms at 55F

-Cut bamboo shoots at 52F

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-Cut carrots at 52F

- 1 live juvenile cockroach observed in trap by handwash sink at front cookline.**
- 2 dead cockroach near handwash sink by front cookline and near prep area in back.**

Facility will remain closed. Facility shall get another pest control treatment prior to next follow up inspection. Operator requested afterhours inspection. All subsequent follow inspections shall incur charge see EHinfo.org fee schedule for rates.

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 **4/1/2026**. 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.

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: Lisa Zhao
Owner

Signed On: March 18, 2026