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	Site Address	Inspection Date
FA0200632 - LEI GARDEN INC	10125 BANDLEY DR, CUPERTINO, CA 95014	11/23/2026
Program	**Owner Name**	**Inspection Time**
PR0306303 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	HONGJIN INVESTMENTS CO	11:20 - 16:00
Inspected By	**Inspection Type**	**Consent By** / **FSC**
SUZANNE LEW	ROUTINE INSPECTION	NICK / 12/22/2029

Placard Color & Score
RED
37

RISK FACTORS AND INTERVENTIONS		IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
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			
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures		X		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						N
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	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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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		

OFFICIAL INSPECTION REPORT

Facility	Site Address	Inspection Date
FA0200632 - LEI GARDEN INC	10125 BANDLEY DR, CUPERTINO, CA 95014	11/23/2026
Program	**Owner Name**	**Inspection Time**
PR0306303 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	HONGJIN INVESTMENTS CORPORATION	11:20 - 16:00

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

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Follow-up By 12/02/2026

Inspector Observations:
Observed employee touch their hat with gloves on before moving to touch ready to eat food with the same gloves. When instructed to wash hands, employee washed gloves under water for 3 seconds without soap.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required.

[COS] Inspector instructed the employee to remove their gloves and wash their hands for at least 15 seconds with water and soap, then dry with a single use paper towel before applying new gloves. Employee voluntarily discarded the food that was handled with the contaminated gloves.

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

Follow-up By 12/02/2026

Inspector Observations:
1. Observed a shrimp and chive dumpling stored in the hot hold box across from the ware wash station measuring to be 118F. Per PIC, the dumplings had been placed in the hot hold box 10 minutes prior.

[CA] PHFs shall be maintained at 41F or below or 135F or above.

[SA] The shrimp and chive dumplings have been placed on TPHC and will be served or discarded within 4 hours from the time they were steamed.

2. Observed bean sprouts stored at ambient temperature. Per PIC, the bean sprouts are stored at ambient for the full day during service and then moved back to the walk in cooler.

[CA] All PHFs shall be stored at 41F or below or 135F or above.

[COS] PIC placed the bean sprouts back into the cooler to maintain proper temperature.

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Follow-up By 12/02/2026

Inspector Observations:
Observed final cook temp of chicken in noodle dish to be 152F when removed from the wok.

[CA] Raw chicken shall be cooked to a minimum temperature of 165F or above.

[COS] Employee reheated the entire dish on the wok and the final cook temperature of the chicken measured to be 167F.

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

Follow-up By 12/02/2026

Inspector Observations:
1. Observed Vermin: Documented in the following areas: Rodent dropping inside of a large stainless steel bowl, several rodent droppings in the rear of the facility near the rice and sugar storage, several rodent droppings under the crab tanks, several rodent droppings under the shelving that supplies the baking station, and rodent droppings inside the water heater storage closet behind the water tank.
2. Photographs: Facility began cleaning before any photographs could be taken. Attempted to take video, but cannot see evidence clearly.
3. Supervisor Notified: S Lew.
4. Notification: The person in charge during inspection, Nick, 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

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:
Observed an expired food handler card at the time of inspection.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations:
1. Observed water to be clogged in the handwash sink across from the walk in cooler. Per PIC, this sink clogged yesterday. An additional handsink that is fully functional is nearby for the staff to use at the prep station nearby the clogged handsink.

[CA] Ensure that all handsinks are fully functional and free of leaks at all times. The basin of the handsink shall be free of standing water and accessible at all times. Additionally, install a splash guard to prevent cross contamination.

2. Observed a tray stored on top of trash bin near the handwash sink at baking station. Tray was being used to store other trays of food on top of.

[CA] Remove tray from trash bin that is designated at the handwash sink.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:
Observed a black, mold like substance in the ice machine with ice intended for consumption.

[CA] Regularly clean and maintain the ice machine to keep free and clear of black, mold like substance.

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

Inspector Observations:
Observed a box of frozen beef thawing at ambient temperature near the prep sink.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F 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.

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:
Observed boxes of green beans stacked on the floor near the walk in cooler, and next to the janitorial sink.

[CA] All food shall be separated and protected. Maintain food away from the janitorial sink where waste waster is discarded.

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

Inspector Observations:
1. Observed a box of chicken feet stored on the floor in the walk in cooler.

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

2. Observed the reuse of single use containers and plastic bags throughout facility.

[CA] Discontinue the reuse of single use containers and plastic bags in the facility.

3. Observed cutting blocks stored on the floor beneath the prep table across from the walk in cooler.

[CA] All food and food contact surfaces shall be stored at least 6 inches above the floor to prevent contamination.

4. Observed three containers with white powder to be unlabeled in the baking section near the mixer.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:
Observed the shelving of the walk in cooler to have built up food residue and grime.

[CA] Clean shelving to prevent the risk of contamination.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:
1. Observed cardboard used throughout the facility under prep tables and to line shelving for food storage.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

2. Observed several cracked bowls and plates throughout the facility.

[CA] Repair or replace the cracked equipment.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:
Observed bowls being used for scoops in broth inside the walk in cooler.

[CA] Scoops with handles shall be used to scoop food. Store the scoops in a manner such that the handle does not contaminate the food supply.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:
Observed thermometers unavailable in the cooling units and hot hold box at time of inspection.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:
Observed wiping cloths stored on the top of prep surfaces.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Note: To constitute a 100PPM chlorine concentration, use 1Tbs of bleach (5.25%)/gal of water.

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

Inspector Observations:
REPEAT VIOLATION:

Observed the hot water handle to be missing at the janitorial sink at the time of inspection. Inspector could not obtain hot water temperature due to the sink in disrepair.

[CA] Repair the handle of the mop sink.

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 the rear entrance to the facility to be propped open at the time of inspection. When PIC closed the door, a gap remained at the bottom corner.

[CA] Ensure all entrances from the outside are fully closed and sealed to prevent possible vermin entrance.

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

Inspector Observations:
1. Observed a build up of white powder in the rear storage room with the flour and sugar.

[CA] Walls and/or floors in food preparation area shall be kept clean.

2. Observed wood pallets being used as flooring at the cookline.

[CA] Remove and discontinue the use of wooden pallets at flooring in the facility. Flooring shall be smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.
Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Food contact surfaces clean, sanitized.

OFFICIAL INSPECTION REPORT

Facility	Site Address	Inspection Date
FA0200632 - LEI GARDEN INC	10125 BANDLEY DR, CUPERTINO, CA 95014	11/23/2026
Program	**Owner Name**	**Inspection Time**
PR0306303 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	HONGJIN INVESTMENTS CORPORATION	11:20 - 16:00

Measured Observations

Item	Location	Measurement	Comments
CANNED TUNA	REACH IN 3 DOOR COOLER ACROSS FROM THE PREP TABLE	37.00 Fahrenheit	
RAW SHRIMP	WALK IN COOLER	40.00 Fahrenheit	
SHREDDED PORK	REACH IN 3 DOOR COOLER ACROSS FROM THE COOK LINE	39.00 Fahrenheit	
BEEF TONGUE	REACH IN 3 DOOR COOLER ACROSS FROM THE COOK LINE	38.00 Fahrenheit	
RAW SHRIMP	PREP COOLER TOP INSERT	37.00 Fahrenheit	
ROAST DUCK	WALK IN COOLER	40.00 Fahrenheit	
COOKED CHICKEN	FRESH OFF OF THE WOK	167.00 Fahrenheit	SECOND FINAL COOK TEMPERATURE
RAW FISH	PREP COOLER TOP INSERT	35.00 Fahrenheit	
RAW CHICKEN	PREP COOLER TOP INSERT	37.00 Fahrenheit	
PORK SHOULDER	WALK IN COOLER	39.00 Fahrenheit	
DUCK BROTH	WALK IN COOLER	40.00 Fahrenheit	
SANITIZER	MECHANICAL DISHWASHER	50.00 PPM	CHLORINE
WARM WATER	ALL HANDSINKS	100.00 Fahrenheit	Did not test backed up handsink near walk in cooler.
COOKED CHICKEN	FRESH OFF OF THE WOK	152.00 Fahrenheit	FIRST FINAL COOK TEMPERATURE
COOKED SHRIMP	PREP COOLER TOP INSERT	38.00 Fahrenheit	
RAW SHELL EGGS	WALK IN COOLER	39.00 Fahrenheit	IR
MINCED BEEF	THREE DOOR UPRIGHT COOLER NEAR THE BAKING STATION	40.00 Fahrenheit	
HOT WATER	THREE COMPARTMENT SINK AND PREP SINK	120.00 Fahrenheit	
RAW SHRIMP	REACH IN 3 DOOR COOLER ACROSS FROM THE PREP TABLE	35.00 Fahrenheit	

Overall Comments:

Joint inspection with Shannon R.

Report written by Shannon R.

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 **12/7/2026**.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.

OFFICIAL INSPECTION REPORT

Facility	Site Address	Inspection Date
FA0200632 - LEI GARDEN INC	10125 BANDLEY DR, CUPERTINO, CA 95014	11/23/2026
Program	**Owner Name**	**Inspection Time**
PR0306303 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	HONGJIN INVESTMENTS CORPORATION	11:20 - 16:00

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: David
Owner

Signed On: November 23, 2026