

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 08/13/2025	
Program PR0306303 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HONGJIN INVESTMENTS CO		Inspection Time 14:30 - 15:30
Inspected By SUHREET KAUR	Inspection Type LIMITED INSPECTION	Consent By DAVID			

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Lack of tags for clams.

[CA] Shellstock shall have certification tags and shall be properly stored and displayed. Molluscan shellfish shall have shellstock tags and shall be properly stored and displayed, all shellstock tags shall be kept in chronological order for 90 days after harvest date.

[SA] Manager provided an invoice for the clams.

Manager will email proof of tags for new deliveries of clams for later this week.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured scallops at 49F and beef at 47F at top insert prep unit across from cookline.

Per PIC, items were stocked in inserts from walk in cooler at 11 AM

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

[COS] PIC decided use ice baths to maintain PHFs at 41F or below.

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

Inspector Observations: Observed fish thawing without running water in three compartment sink.

[CA] Use designated food preparation sink AND

[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 chicken containers on floor in walk in freezer.

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

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 chicken and fish thawing in three compartment sink.

[CA] Food preparation shall be conducted in available food preparation sink.

Discussed with manager to wash, rinse and sanitize three compartment sink prior to using for washing dishes.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Compliance with shell stock tags, condition, display.

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Measured Observations

Item	Location	Measurement	Comments
Clams	Under counter refrigerator in middle aisle in front of cookline	38.00 Fahrenheit	
Fish	Walk in cooler	41.00 Fahrenheit	
Raw chicken	Walk in freezer	22.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	
Scallops	Top insert prep unit across from cookline	49.00 Fahrenheit	
Cooked chicken	Walk in cooler (on cooling rack)	67.00 Fahrenheit	
Fish	Top insert prep unit across from cookline	40.00 Fahrenheit	
Cooked chicken	Walk in cooler	40.00 Fahrenheit	
Beef	Top insert prep unit across from cookline	47.00 Fahrenheit	
Duck	Walk in cooler	41.00 Fahrenheit	

Overall Comments:

CO0157553

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 **8/27/2025**. 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: DAVID HUANG
MANAGER

Signed On: August 13, 2025