

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 FA0230077 - MAYFLOWER SEAFOOD RESTAURANT	Site Address 428 BARBER LN, MILPITAS, CA 95035	Inspection Date 02/05/2025
Program PR0330084 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name MAYFLOWER SOUTH BAY, IN	Inspection Time 13:10 - 14:10
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By ERIC LAU

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/28/2025

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

This violation found not in compliance on 02/05/2025. See details below.

Cited On: 02/05/2025

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

Inspector Observations: Repeated violation: Servers working in the front area were observed collecting soiled dishes and cleaning tables and serve open food for customers without washing hands.

[CA] Employee must be trained to wash hand in between touching unclean surface and ready to eat food products, after cleaning or handling chemicals, after picking up something off of the floor, after handling the register/money, after handling garbage, after touching face, hair or body, after eating, drinking, smoking, and chewing gum, after using the bathroom, and after sneezing, coughing, or using a tissue. Employees were told to wash his hand and change his gloves (COS).

Follow-up By
02/05/2025

Cited On: 01/28/2025

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

Compliance of this violation has been verified on: 02/05/2025

Cited On: 01/28/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

This violation found not in compliance on 02/05/2025. See details below.

Minor Violations

Cited On: 02/05/2025

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: The maximum water temperature on the mechanical dishwasher was measured at 157 OF.

[CA] If high temperature mechanical dishwasher is used to sanitize dishes, the minimum temperature must be adjusted to 160 OF. Until the mechanical dishwasher's temperature is raised to 160 OF, sanitizing must be done on the two-compartment wash sink (SA).

Follow-up By
02/05/2025

Cited On: 02/05/2025

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

Inspector Observations: Repeated violation: Many food products on boxes were stored directly on the floor or on milk crate back in the storage area.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

Follow-up By
02/05/2025

Cited On: 02/05/2025

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

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Inspector Observations: *The ice scoop for the ice machine was stored on unclean surface.*

[CA] *All reusable utensils including the ice scoop must be stored on clean surface/container in between use.*

Follow-up By
02/05/2025

Boxes of single use and other utensils were stored on the floor back in the storage area.

[CA] *For easy floor cleaning and to prevent insect/rodent infestation and hiding, store all utensils/equipment at least six inches off the floor on approved shelf/dunnage rack at all the time.*

Cited On: 02/05/2025

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

Inspector Observations: *Excessive water accumulation was observed on the floor below dishwashing and working sinks.*

[CA] *Keep the floor areas neat, clean, and dry at all the time.*

Follow-up By
02/05/2025

Measured Observations

Item	Location	Measurement	Comments
Hot water	Mechanical dishwasher	157.00 Fahrenheit	
Mussels	Walk-in cooler	35.00 Fahrenheit	
Fish	Fish tank	40.00 Fahrenheit	
Oyster	Preparation table	38.00 Fahrenheit	

Overall Comments:

Note: *This is a follow-up inspection to the routine inspection that was conducted on 01/28/2025. The facility was issued a conditional pass due to multiple major violations. During today's follow-up inspection, the handwash stations in the kitchen area were found to be easily accessible and fully supplied with soap and paper towel supplies. Temperature of the mechanical dishwasher is now raised to 157 oF as well. Some of the minor violations are also corrected. Therefore, the facility is issued a green pass placard.*

However, the above violations are repeated violations which need to be corrected. A compliance follow-up inspection shall be conducted by the district staff sometime next week. Since that inspection is going to be a second follow-up, the inspection shall be conducted at a charge of \$298.00/hour to the owner.

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 **2/19/2025**. 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: Eric Lau
Owner

Signed On: February 05, 2025