

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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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 12/09/2025
Program PR0330084 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name MAYFLOWER SOUTH BAY, IN	Inspection Time 14:30 - 15:00
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By SAM

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations:

Rack of raw pork belly measured 72F while hanging on a hook in ambient temperature to the immediate left of the kitchen entrance. Per staff, it had been taken out of the walk-in cooler closest to the duck/pork prep station approximately one hour prior, and they were just about to begin cooking it.

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

[COS] Rack of raw pork belly immediately cooked.

Minor Violations

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:

High temperature sanitizing rinse in the mechanical dishwasher measured 150F while in active use to wash dishes. Manager states that Auto-Chlor was on-site recently, and stated that the dishwasher needs a part replacement and additional maintenance.

[CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

Continue to monitor using the available disc thermometer. If the mechanical dishwasher is unable to output water at a minimum of 150F, discontinue the use of it until it can be repaired to output at 160F, and instead utilize the three compartment sink to wash, rinse, sanitize.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
dumpling	under-counter cooler	38.00 Fahrenheit	
lobster	walk-in cooler - back kitchen	39.00 Fahrenheit	
pork	walk-in cooler - duck/pork prep station	40.00 Fahrenheit	
shrimp	prep cooler - cook-line	41.00 Fahrenheit	
chicken	walk-in freezer	5.00 Fahrenheit	

Overall Comments:

Limited inspection conducted in conjunction with complaint investigation CO0158476

***Note: Several other racks of raw pork belly measured 76F while hanging on hooks directly at the duck/pork prep station. Per staff, they had been delivered 1.5 hours prior and were currently in the process of cooling prior to placing them into the walk-in cooler. Facility is properly adhering to the two hour "active preparation" allowance for drying crispy pork. Ensure that pork is placed back into the walk-in cooler or cooked after two total hours of active preparation (i.e. drying).**

Manager states that the process for crispy pork belly is as follows: Raw pork is delivered. It is then immediately hung up on hooks to dry for no more than 2 hours (i.e. active preparation). It is then relocated to the walk-in cooler and allowed to dry further. It is then taken out and immediately cooked.

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Manager was aware of proper cooling, holding, and active preparation thresholds.

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 **12/23/2025**. 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: Sam
Manager
Signed On: December 09, 2025