

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 FA0200595 - MARINA FOOD II-MARKET	Site Address 10122 BANDLEY DR, CUPERTINO, CA 95014	Inspection Date 04/23/2026
Program PR0304955 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name DAKOTA BROTHERS INC	Inspection Time 10:45 - 12:00
Inspected By HELEN DINH	Inspection Type LIMITED INSPECTION	Consent By TONY (M)

Placard Color & Score

YELLOW
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: Observed 5 trays of pork sitting at meat department counter top where customer can easily grab it. Measured pork holding at 53F, per operator, trays placed there for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F or hot held at or above 135F. [COS] Operator directed to relocate PHFs to walk-in-cooler.

Follow-up By
04/30/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Found the following prepackaged food items in the refrigeration unit grab and go area where products label sell by dates were covered by white out: salmon steak, mackerel saba, sea bass steak, sharks fin, fish eggs (small), fish egg (big), imitation crab, scallop, squid, clams, fish ball, tofu, seaweed and whole squid. Observed several trays of fish with blood juices at bottom of tray. Per operator, facility wrapped these PHFs packages this morning, the staff that packaged the food items were gone for the day. Person in charge (PIC) directed to demonstrate creating a tag for a sample food item using weighing and tagging device at meat department and seafood department, when tag was printed, it printed out either today's date and/or a future date. Observed original label in device with no information pre-written. Observed another weighing device and label device operable near 2-compartment sink. [CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor. [COS] Operator voluntarily discarded all PHFs package as date of packing was unknown and know one on site could state otherwise.

Follow-up By
04/30/2026

Minor Violations

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: 1. Found cold water valve off at hand wash station near seafood department.
2. Found cold water valve off 2-compartment sink near seafood department.
[CA] Ensure cold/hot water is provided at all times.
[COS] Operator turned on cold water valve for hand wash station and 2-compartment sink. Observed 2-compartment constantly leaking.

Follow-up By
04/30/2026

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	2-comp	120.00 Fahrenheit	
warm water	handsink (seafood dept)	100.00 Fahrenheit	
pork	counter top @ meat dept	53.00 Fahrenheit	for less than 4 hours. COS-relocate to walk-in-cooler.

Overall Comments:

Inspection conducted in conjunction to CO0159450.

A follow-up inspection shall be conducted.

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Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non business hours, and upon inspector availability.

Photos obtained.

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 **5/7/2026**. 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.

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 Tsai
Manager
Signed On: April 23, 2026