

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-CHINESE KITCHEN	Site Address 10122 BANDLEY DR, CUPERTINO, CA 95014	Inspection Date 08/05/2026
Program PR0304956 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name DAKOTA BROTHERS INC	Inspection Time 16:15 - 16:30
Inspected By TRAVIS KETCHU	Inspection Type LIMITED INSPECTION	Consent By DAVID TSAI

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Pork buns stored at room temperature at the register area subject to TPHC without time markings. Manager stated that the buns were produced at 1 pm and are to be discarded at 5pm.*

[CA] *When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.*

[COS] *Pork buns labeled with a discard time of 5pm via a color coded clip system.*

Minor Violations

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

Inspector Observations: *The hand wash sink at the front serving line and the kitchen entrance is clogged/ slow flowing. Hand wash sinks were blocked from use by bags (additional fully functional hand wash sinks available for use).*

[CA] *Handwashing facility shall be clean, unobstructed, and accessible at all times. Repair hand wash sink drain pipe so that hand wash sink can be used.*

Email inspector a picture of the hand wash sinks when they have been repaired.

Follow-up By
08/12/2026

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	3 comp sink	120.00 Fahrenheit	
beef	deli area display fridge	41.00 Fahrenheit	
chicken	deli area display fridge	39.00 Fahrenheit	
chicken feat	deli area display fridge	40.00 Fahrenheit	

Overall Comments:

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 **8/19/2026**. 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.

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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
PIC
Signed On: August 05, 2026