

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 FA0213390 - MING TASTY. LLC		Site Address 1129 LAWRENCE EX, SUNNYVALE, CA 94089		Inspection Date 03/16/2026	
Program PR0306665 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name WEN HUI ZHAO, LISA WU ZH		Inspection Time 14:20 - 16:40
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION		Consent By LISA ZHAO	FSC Wen Hui Zhao 12/10/2030	

Placard Color & Score
RED
64

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods		X		X			
K10 Proper cooking time & temperatures					X		
K11 Proper reheating procedures for hot holding					X		
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized	X						
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display						X	
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods						X	
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals		X					

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
K30 Food storage: food storage containers identified	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45 Floor, walls, ceilings: built, maintained, clean	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Cookline prep cooler inserts measured to have:

- Beef at 49F
- Chicken at 52F
- Pork at 51F
- Shrimp at 52F
- Squid at 52F
- Pork stripes at 50F

Per operator, items were stocked in prep cooler at the beginning of lunch about 4 hours prior.

PHFs in reach in portion of cooler measured to be 41F and below.

[CA] PHFs shall be held at 41°F or below for cold holding.

[COS] Operator VC&D meats in prep cooler insert. Blanched bean sprouts recently cooked was moved into reach in portion of cooler.

Employee demonstrated ice bath and shall use ice bath to keep PHFs cold inside prep cooler inserts until cooler is repaired.

Follow-up By
03/17/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: MAJOR:

1) Roasted duck and pork belly measured to be 98F. Per operator both items were made about 1.5 hours prior and are hanging to drain fat and cool down to be packaged for to-go boxes kept inside cooler. Cooling meats were hung with roasted ducks measuring over 145F; per employee this batch of ducks were removed from oven about 15-16 minutes prior and will also be cooled.

MINOR:

2) To-go containers on countertops by front server area measured to have:

- Braised eggplant at 79F
- Salt and pepper pork ribs at 93F
- Braised pork at 90F

Per employee Eggplant was made 1.5 hours prior and pork was made in the last hour. Containers were closed and stacked.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS]

1) Duck and roasted pork that were under 135F were reheated to 165F and chopped within 45 minutes of removal from oven and placed into smaller containers and placed into walk in cooler. Do not mix hot and cold items trying to cool to prevent heat transfer to cooling items and keep track of cooling times more easily.

Operator shall label hot that hang meats to track time for cooling to keep track of time for cooling

2) To-Go containers were moved into walk in cooler and lids were removed to keep cooling foods.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Live vermin observed:

2 live cockroaches observed:

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- 1 underneath cookline on pipe
- 1 at water heater next to cookline

Dead cockroaches observed around water heater next to cookline.

2. 1 video was taken for documenting live cockroach

3. Supervisor Notified: Calvin Hee

4. Notification: The person in charge during inspection, Lisa Zhao, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

Minor Violations

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: 1) Raw meats in walk in observed to be stored above produce. Raw bowl of chicken observed to be store above roasted peanuts and radish in front prep cooler. [CA] Store raw meats below ready to eat items and produce to prevent cross contamination.

K29 - 2 Points - Toxic substantances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Can of raid observed in front facing cookline.

[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

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

Inspector Observations: 1) Found food boxes and containers on the floor inside the walk in freezer

[CA] Adequate and suitable space shall be provided for the storage of food, maintain storage area clean and dry to prevent contamination. Food shall be stored at least 6 inches above the floor to prevent contamination.

2)Containers of bulk white powders observed to be missing label

[CA] Label containers of bulk storage foods to allow for easy identification

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

Inspector Observations: 1) Found knives stored between refrigerator and wall in an unsanitary manner as the wall was unclean

[CA] Do not store knives in unsanitary locations. Recommend magnetic knife holder or other sanitary holder.

2) To-go container cups and bowls observed to be used as scoops in large bulk storage. Scoops with handles stored with handles in direct contact with food in dry bulk storage. [CA] Provide scoops with handles for use as inside bulk dry storage. Store scoops such that handles do not touch the food directly.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: 1)Back door observed kept open when not in use. [CA] Keep back door closed to prevent entry of vermin.

2)Extra boxes and garbage in back observed around back door. [CA] Remove trash and ensure trash is kept tidy to prevent attracting vermin.

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

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Inspector Observations: Floors under cooklines, fish tanks, by waterheater, and under sinks observed to have built up food debris. [CA] Keep floors clean and free of food debris.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Raw beef	Walk in cooler	44.00 Fahrenheit	Per employee just prepped in the last 1 hour.
Roasted duckl	Hanging by kitchen window	98.00 Fahrenheit	
Roasted duck	Hanging by kitchen window	145.00 Fahrenheit	
Beef	Cookline prep cooler reach in	41.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
Chlorine	3-comp sink	200.00 Fahrenheit	
Roasted pork	Hanging by kitchen window	98.00 Fahrenheit	
Cooked pork	1 door reach in cooler	41.00 Fahrenheit	
Bean sprouts cooked	Cookline prep cooler insert	71.00 Fahrenheit	
Century egg	Front cookline prep cooler right	38.00 Fahrenheit	
Tofu pudding	Walk in cooler	40.00 Fahrenheit	
Noodles	walk in cooler	39.00 Fahrenheit	
Raw pork	Front cookline prep cooler left	38.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Meat	Cookline prep cooler insert	52.00 Fahrenheit	
Shrimp	Front cookline prep cooler left	38.00 Fahrenheit	
Tofu	Cookline prep cooler reach in	40.00 Fahrenheit	
Raw chicken	Walk in cooler	39.00 Fahrenheit	
Raw fish	Front cookline prep cooler right	40.00 Fahrenheit	

Overall Comments:

NOTE: Unable to print and report was emailed to operator at time of inspection and confirmed operator received report and was able to open

CLOSURE / PERMIT SUSPENSION NOTICE

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 **3/30/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Lisa Zhao
Owner

Signed On: March 16, 2026