

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 05/25/2026		Placard Color & Score YELLOW 47		
Program PR0330084 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name MAYFLOWER SOUTH BAY, IN		Inspection Time 12:10 - 14:30			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By FRANK				FSC Yong Chao Liang 03/13/2030

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						S
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		X			N
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		X			N
K10	Proper cooking time & temperatures	X						S
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				S
K15	Food obtained from approved source	X						S
K16	Compliance with shell stock tags, condition, display			X				S
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				S
K22	Sewage and wastewater properly disposed	X						S
K23	No rodents, insects, birds, or animals			X				S

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	X	
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
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	X	
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	X	
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

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

Inspector Observations:

Employee observed handling raw pork, then proceeded to handle bok choy maintained in a plastic tub on a lower shelf of the prep table across from the cook-line.

Employee observed loading soiled dishes into the mechanical, conveyor style dishwasher, then proceeded to handle the clean equipment after it had been run through the dishwasher without washing their hands.

Employee observed dropping a receipt order on the ground, picked it up (and contacted the floor with gloved hands as a result), then handled a plate of food intended for customer service.

Employee observed handling raw pork in the prep sink at the duck station, and then attempted to handle a cooked, cantonese style duck before being stopped.

Follow-up By
05/28/2026

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) After using the toilet room.
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled equipment or utensils.
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw food and working with ready-to-eat food.
- (9) Before initially donning gloves for working with food.
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- (11) After engaging in other activities that contaminate the hands.

[COS] Employees properly washed their hands. Bok choy was placed into a wok and cooked to greater than 145F. Affected dishes re-ran through the mechanical dishwasher.

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

Inspector Observations:

Numerous potentially hazardous foods, including clam meat, beef, pork, fish, whole crabs, sliced tomatoes, bean sprouts, various dim sum, chicken, oysters, clams, flat rice noodles, and tofu measured between 52F and 85F while maintained out of temperature control on prep tables/shelving across from the cook-line. Per staff, items had been taken out of refrigeration less than 1.5 hours prior for lunch service.

Various potentially hazardous foods, including fried salty pork buns, baked bbq bun, and radish cake measured between 92F and 117F while maintained in the upright warmer at the back kitchen area. Per staff, items had been heat fried/baked between 30 minutes and 1 hour prior. Ambient of the unit measured 92F via probe.

Raw pork measured 69F while maintained in running water in the preparation sink at the barbecue area. Per staff, it had been taken out of refrigeration approximately 2 hours prior for thawing.

***Note: Ensure that meat internal temperature does not exceed 41F during thawing process**

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

[COS] Potentially hazardous foods at the cook-line relocated to refrigeration or else immediately cooked. Potentially hazardous foods in the warmer to be used or discarded by the end of lunch service (2:30PM). Raw pork was immediately cooked.

Follow-up By
05/28/2026

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

Inspector Observations:

Congee measured 48F while maintained in a large stock pot on the floor of the right-side walk-in cooler. Per the manager, it had been maintained in the unit overnight, and had been cooling since yesterday.

Follow-up By
05/28/2026

[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.

[CA] Congee was voluntarily discarded.

Minor Violations

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

Inspector Observations:

Multiple hand sinks are being used as dump sinks for tea leaves/strainers. Tea leaves observed stacked up in the wash basin almost to the point where hands are in contact with tea leaves during hand washing.

[CA] Hand washing facility shall be used for no other purpose than hand washing.

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:

1. Accumulation of brown buildup on bowls maintained on a lower prep table across from the cook-line. Bowls not actively in-use. Per the manager, the bowls are intended for customer use, and are stored there.

Follow-up By
05/28/2026

[CA] Food contact surfaces shall be maintained clean.

[COS] Soiled bowls were taken to the dishwashing area to be properly cleaned.

2. *REPEAT VIOLATION*

High temperature sanitizing rinse measured 155F in the mechanical dishwasher while actively in-use to wash dishes.

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

3. Accumulation of pink slime and mold-like growth on the interior panels of the ice machine.

[CA] Food contact surfaces shall be cleaned regularly at a rate frequent enough to preclude buildup.

4. Employees observed manually warewashing using chlorine sanitizer that measured greater than 200 ppm.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

5. Accumulation of grime on the blade of table-mounted can opener stored hanging at the back dim sum prep area.

[CA] Equipment contacting food shall be maintained clean.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

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Inspector Observations:

Manila clam and oyster shell stock tags provided intermixed out of chronological order in a red basket.

Follow-up By

05/28/2026

[CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.

***Note: Geoduck shellstock tags provided in chronological underneath the display tank where geoduck is held**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

One compartment preparation sink at the back kitchen area is incapable of dispensing hot water. Water measured 72F from the faucet.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

7+ flies observed throughout the kitchen, especially concentrated in the back, dry storage areas.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Cases of frozen chicken and pork thawing on the left-side drainboard of the three compartment preparation sink at the back corridor.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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

Inspector Observations:

Containers of food stored directly in the floor in the two rear walk-in coolers, and on the floor throughout both walk-in freezers.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

Ambient of the upright warmer at the back kitchen measured 92F via probe.

[CA] Hot holding unit shall be capable of maintaining potentially hazardous foods at 135F or above.

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:

Two knives stored wedged in the crevice between a wooden panel and the wall near the hand sink at the bar area. Sheet pan stored directly on top of and in contact with a trash can at the dim sum area.

[CA] Equipment contacting food shall be stored in a sanitary manner.

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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:

At the hand sink near the dishwashing area, there exists a hole in the pipe underneath that feeds into the floor sink. Hole in the pipe discharges water onto the prep table and floor below when water is turned on for the hand sink.

Excessive standing water buildup observed on the floor.

At the water boiler adjacent to the aforementioned hand sink, there exists a leak in the pipe that is being collected in a large metal container.

[CA] Repair plumbing and maintain in good repair. Wastewater shall be disposed of directly into the floor sink, through the approved sewerage system. Floors in the food preparation area shall be kept clean.

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:

Employee chicken feet stored above uncovered foods intended for customer service. Open top cups of water stored above areas of food preparation.

[CA] Employees shall not eat in areas of food preparation. Employee food shall be stored away from areas of food storage/food preparation. Employees shall drink from cups with tight fitting lids and straws to prevent contamination.

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

Inspector Observations:

Accumulation of old food, dust, and debris on the floor of the rear dry storage room. Flies appear to be concentrated in the area.

[CA] Walls and/or floors in food preparation area shall be kept clean to prevent the attraction of pests/vermin.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
broth	stock pot - stovetop	199.00 Fahrenheit	
high temperature sanitizing rinse	mechanical dishwasher	155.00 Fahrenheit	
cooked clam	wok	156.00 Fahrenheit	final cook temp
beef tripe	walk-in cooler - left	34.00 Fahrenheit	
chicken feet	sliding door cooler - back storage	39.00 Fahrenheit	
cooked beef intestine	walk-in cooler - right	38.00 Fahrenheit	
raw fish	open-top prep cooler - cook-line	41.00 Fahrenheit	
water	one compartment prep sink - back kitchen corridor	72.00 Fahrenheit	
hot water	three compartment sink - bar	120.00 Fahrenheit	
frozen chicken	walk-in freezer - right	3.00 Fahrenheit	
pork intestine	walk-in cooler - left	36.00 Fahrenheit	
warm water	hand sinks - kitchen	100.00 Fahrenheit	
radish cake	walk-in cooler - right	40.00 Fahrenheit	
hot water	three compartment dishwashing sink	120.00 Fahrenheit	
squid	open-top prep cooler - cook-line	40.00 Fahrenheit	
raw pork	preparation sink - bbq station	69.00 Fahrenheit	
ambient	upright warmer	92.00 Fahrenheit	
baby octopus	two-door under-counter cooler - kitchen entrance	41.00 Fahrenheit	
salty pork bun	upright warmer	92.00 Fahrenheit	
yellow chicken	two-door under-counter cooler - kitchen entrance	40.00 Fahrenheit	
water	geoduck tank	44.00 Fahrenheit	
frozen lobster	walk-in freezer - right	3.00 Fahrenheit	
frozen beef short rib	walk-in freezer - left	1.00 Fahrenheit	
lobster	walk-in cooler - right	37.00 Fahrenheit	
crab	open-top prep cooler - cook-line	40.00 Fahrenheit	
frozen dumpling	upright freezer - back storage	13.00 Fahrenheit	
whole pig	walk-in cooler - bbq station	41.00 Fahrenheit	
roast duck	walk-in cooler - bbq station	41.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 5 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

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 **6/8/2026**. 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: Erick M. Lau
Owner

Signed On: May 25, 2026