

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 09/08/2025		Placard Color & Score YELLOW 36		
Program PR0330084 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name MAYFLOWER SOUTH BAY, IN		Inspection Time 11:00 - 13:40			
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						
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		X			N
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display		X		X			N
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						
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	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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored	X	
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained	X	
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0230077 - MAYFLOWER SEAFOOD RESTAURANT		Site Address 428 BARBER LN, MILPITAS, CA 95035	Inspection Date 09/08/2025
Program PR0330084 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name MAYFLOWER SOUTH BAY, INC.	Inspection Time 11:00 - 13:40
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 coating raw shrimp with flour, then turned around and handled tofu and noodles.

Follow-up By 09/11/2025

[CA] Properly wash hands with soap, warm water, and dry with paper towels following contact with raw animal products, prior to touching ready-to-eat foods.

[COS] Employee properly washed hands. Tofu and noodles VC&D. See VC&D report.

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

Inspector Observations:

Numerous potentially hazardous measured at improper holding temperatures throughout the cook-line, prep lines, and inside of a warming unit in the kitchen:

- Bean sprouts (61F)
- Raw shrimp (59F)
- Egg noodles (53F)
- Tofu (56F)
- Giant clam (76F)
- Fried sesame balls, salty pork bun (120F-126F) inside of an upright warmer

**Per the PIC, all items had been taken out OR placed into the warmer less than 1 hour prior.*

**Note: Facility must obtain a variance if they wish to keep noodles out at room temperature*

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

[COS] All PHF's intended for cold holding immediately cooked or relocated to refrigeration units. PIC turned up the setting for the upright warmer. PHF's inside remeasured at 135F.

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

Inspector Observations:

1. Five cooked lobsters with body parts (head, claws, tail, etc.) in separate plastic wrap-covered containers measured 55F-64F one of the walk-in coolers. Per the PIC, they had been cooling since yesterday.

2. Three large, plastic-wrap covered bowls of abalone soup measured 77F-79F in the upright glass-door cooler at the bar area. Per the PIC, they had been cooling since yesterday.

[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.

When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids.

When cooling PHF's, stir frequently to facilitate rapid cooling.

[COS] Cooked lobsters and abalone soup VC&D. See VC&D report.

Follow-up By 09/11/2025

OFFICIAL INSPECTION REPORT

Facility FA0230077 - MAYFLOWER SEAFOOD RESTAURANT	Site Address 428 BARBER LN, MILPITAS, CA 95035	Inspection Date 09/08/2025
Program PR0330084 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name MAYFLOWER SOUTH BAY, INC.	Inspection Time 11:00 - 13:40

K14 - 8 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. *REPEAT VIOLATION* Hot water sanitizing rinse measured 123F in the mechanical dishwasher while actively dishwashing.

Follow-up By
09/11/2025

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

[SA] Discontinue using the dishwasher until it can be repaired to output water at 160F or higher. Facility shall use the 3 compartment dishwashing sink to wash, rinse, sanitize (100 ppm chlorine) in the meantime.

2. Employee observed spraying down large stock pots with hot water (120F). Employee stated that they were now clean, thereby entirely skipping the sanitizing step.

[CA] Utensils/dishes shall be washed, rinsed, and sanitized in the 3 compartment sink OR properly sanitized via immersion in water of minimum 171F for 30 seconds.

[COS] Employee proceeded to wash, rinse, and sanitize stock pots in the 3 compartment sink.

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:

Facility could only provide shellstock tags for shellstock from the last 14 days. Per the PIC, they keep tags for 2 weeks.

Follow-up By
09/11/2025

[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.

Ensure that tags can be correlated to particular batches of shellfish.

[SA] PIC agreed to keep all shellstock tags for a minimum of 90 days for future batches of shellstock.

Minor Violations

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

Inspector Observations:

Multiple handwash sinks are being used as dump sinks for tea leaves/tea strainers.

[CA] Handwash sinks shall be used for no other purpose than handwashing.

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

Inspector Observations:

5+ flies observed in the kitchen area.

[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:

Frozen cube of raw ducks observed to be floating in cold, running water. Top half of the cube not in contact with water.

[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.

Ensure that frozen PHF's are completely submerged when being thawed.

OFFICIAL INSPECTION REPORT

Facility FA0230077 - MAYFLOWER SEAFOOD RESTAURANT	Site Address 428 BARBER LN, MILPITAS, CA 95035	Inspection Date 09/08/2025
Program PR0330084 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name MAYFLOWER SOUTH BAY, INC.	Inspection Time 11:00 - 13:40

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:

Raw meat stored over vegetables in one of the walk-in coolers.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations:

Unlabeled bottle of chemicals maintained on the counter next to one of the prep lines.

[CA] Chemicals shall be labeled with common name.

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

Inspector Observations:

1. Numerous food items stored directly on the floor in the kitchen, storage room, and walk-ins.

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

2. Large number of opened (no lid) containers containing food, or bags twisted shut.

[CA] Food shall be kept in rigid containers with tight fitting lids in order to preclude contamination, especially in the presence of flies.

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:

Bowls used as scoops for bulk items. Handles of scoops in contact with food.

[CA] Discontinue the use of bowls as scoops. Use scoops with handles, and keep handles out of the food to prevent contamination.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

Multiple units lack thermometers, or have inoperable thermometers.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Multiple dry, soiled wiping cloths maintained out on various counter surfaces.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations:

Dumpster lids maintained open.

[CA] Keep dumpster lids closed to prevent the attraction of vermin.

OFFICIAL INSPECTION REPORT

Facility FA0230077 - MAYFLOWER SEAFOOD RESTAURANT	Site Address 428 BARBER LN, MILPITAS, CA 95035	Inspection Date 09/08/2025
Program PR0330084 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name MAYFLOWER SOUTH BAY, INC.	Inspection Time 11:00 - 13:40

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 phone stored on counter across from cook-line. Open, uncovered employee drink observed in the food prep area.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces. Employees shall drink from containers with tight fitting lids and straws to preclude contamination.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.
Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Compliance with shell stock tags, condition, display.
Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
fried radish cake	walk-in cooler 2	37.00 Fahrenheit	
shrimp dumpling	walk-in cooler 1	40.00 Fahrenheit	
cooked shrimp	walk-in cooler 1	40.00 Fahrenheit	
cooked beef	walk-in cooler 3	40.00 Fahrenheit	
hot water	3 comp sink/prep sink 1/2	120.00 Fahrenheit	
sticky rice wrapped in lotus leaf	walk-in cooler 2	39.00 Fahrenheit	
ambient	glass-door upright at bar area	41.00 Fahrenheit	
raw chicken	3-door prep unit (upper insert)	41.00 Fahrenheit	
shrimp and rice stir fry	stovetop	179.00 Fahrenheit	final cook temp
yellow chicken	2-door undercounter unit	40.00 Fahrenheit	
raw beef	3-door prep unit (upper insert)	41.00 Fahrenheit	
warm water	hand sink 1/2/3/bathroom hs	100.00 Fahrenheit	
frozen duck	walk-in freezer 1	9.00 Fahrenheit	
salty pork bun	upright warmer	120.00 Fahrenheit	remeasured at 135F after machine setting was increased
fish ball	3-door prep unit (lower)	38.00 Fahrenheit	
ambient	glass door upright in back storage room	45.00 Fahrenheit	no PHF inside
chicken foot	walk-in cooler 1	41.00 Fahrenheit	
raw shrimp	walk-in cooler 1	39.00 Fahrenheit	
cooked beef tripe	walk-in cooler 2	40.00 Fahrenheit	
chlorine sanitizer	wiping cloth bucket	100.00 PPM	
drying pork (whole pig)	walk-in cooler 3	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 3 weekday 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.

Notes:

Facility does not require a HACCP for the storage of shellfish (geoduck) in their display tanks, given that the life support system (tanks) were in operation prior to July 1st, 2007 (since 2003).

OFFICIAL INSPECTION REPORT

Facility FA0230077 - MAYFLOWER SEAFOOD RESTAURANT	Site Address 428 BARBER LN, MILPITAS, CA 95035	Inspection Date 09/08/2025
Program PR0330084 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name MAYFLOWER SOUTH BAY, INC.	Inspection Time 11:00 - 13:40

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 **9/22/2025**. 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: frank wong
banquet manager

Signed On: September 08, 2025