

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 FA0202517 - MEI GARDEN		Site Address 1706 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 06/06/2025		Placard Color & Score GREEN 86		
Program PR0307581 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LIU, SHI PING		Inspection Time 14:50 - 16:10			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By MICHAEL				FSC Jieming Dang 04/28/2026

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						S
K04	Proper eating, tasting, drinking, tobacco use					X						
K05	Hands clean, properly washed; gloves used properly							X				N
K06	Adequate handwash facilities supplied, accessible					X						
K07	Proper hot and cold holding temperatures					X						
K08	Time as a public health control; procedures & records							X				N
K09	Proper cooling methods					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											
K28	Fruits and vegetables washed											
K29	Toxic substances properly identified, stored, used											
K30	Food storage: food storage containers identified											
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										X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity											
K36	Equipment, utensils, linens: Proper storage and use											
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											X
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing											
K45	Floor, walls, ceilings: built, maintained, clean											X
K46	No unapproved private home/living/sleeping quarters											
K47	Signs posted; last inspection report available										X	

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

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

At the service line, observed employee with gloved hands rinse hands then proceeded to dry hands with cloth towel.

[Corrective Action] Ensure to remove gloves, wash hands with soap and warm water for at least 15 seconds and properly dry hands with paper towels.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Egg plants, cooked greens and tofu salad are on time control however no method to keep track of time observed. Per operator, the foods came out an hour ago and usually will be discarded in 2 hours.

[Corrective Action] Provide a method to keep track of the time such as a log book, discard time written on note pad, or a timer.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Vegetables washed in the 2 compartment warewash sink.

[Corrective Action] The 2 compartment warewashing sink is to be used for warewashing only. Use the 2 compartment prep sink to wash vegetables.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations:

Roll of toilet paper not dispensed from the toilet paper dispenser.

[Corrective Action] Ensure toilet paper is dispensed from the toilet paper dispenser.

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

Inspector Observations:

1. Broken floor tiles observed at the cookline.

[Corrective Action] Maintain floor in good condition.

2. Old food splatter observed on the wall at the work table next to the 2 compartment prep sink.

[Corrective Action] Clean the wall.

3. Paint peeling from the wall above the warewash area.

[Corrective Action] Maintain wall in good condition.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations:

Lack of handwashing signage in the restrooms.

[Corrective Action] A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing stations used by food employees.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

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

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Measured Observations

Item	Location	Measurement	Comments
napa cabbage	steam table	155.00 Fahrenheit	
deep fried pork balls	cooling rack	120.00 Fahrenheit	cooling
chlorine sanitizer	dishwasher	50.00 PPM	
sliced tomatoes, squid, pork	2 door prep cooler - left	40.00 Fahrenheit	
hot water	handwash sink	110.00 Fahrenheit	
pork salad, intestines, pig ear	ice bath	41.00 Fahrenheit	at steam table
egg plants, tofu salad, cooked greens	on a dish at steam table	77.00 Fahrenheit	
bamboo shoots	steam table	142.00 Fahrenheit	
hot water	2 compartment sink	127.00 Fahrenheit	
tofu	2 door prep cooler - right	41.00 Fahrenheit	
rice	rice cooker	136.00 Fahrenheit	
pork meat ball, beef	hot holding unit	143.00 Fahrenheit	
squid	steam table	138.00 Fahrenheit	
meat	2 door upright display cooler	41.00 Fahrenheit	
ground pork, squid, pork knuckle	walk-in cooler	41.00 Fahrenheit	
pork knuckle	steam table	140.00 Fahrenheit	

Overall Comments:

A routine inspection was conducted in conjunction with a foodborne illness investigation.

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 **6/20/2025**. 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: Ping Liu
Operator
Signed On: June 06, 2025