

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 FA0207526 - MR SIU MAI		Site Address 2070 N CAPITOL AV, SAN JOSE, CA 95132		Inspection Date 07/15/2024		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 70 </div>		
Program PR0302877 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CL PARTNERS INTERNATION		Inspection Time 16:15 - 17:15			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By WESLEY				FSC Jaakyn Wesley Chan 3/29/28

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						N
K06	Adequate handwash facilities supplied, accessible		X		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		
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						N
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	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	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		
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		

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

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *The only handwash sink located inside the kitchen did not have soap or paper towels available. It was also obstructed with container of dish soap stored in the basin of the sink. [CA] All handwash sink shall be easily accessible, unobstructed, and able to provide water, soap, and single-use paper towels for employees to properly wash hands as required.*

[COS] *Employee refilled dispensers with soap and paper towels. Obstruction was relocated.*

Follow-up By
07/18/2024

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

Inspector Observations: *Potentially hazardous foods are measured at improper holding temperatures. Along the front service line: chicken wings (78F) fried shrimp ball (84F), taro cake (110F). Inside the steamer: siumai (113F), BBQ pork bun (132F), chive and shrimp dumpling (113F), sticky rice (112F). Inside the kitchen: rice noodles (71F). By the cook line: liquid eggs (58F) [CA] Potentially hazardous foods when cold holding shall be held at or below 41F; or if not holding shall be held at or above 135F.*

[COS] *Per employee the above items along the service line and in the steamer were prepared 0.5 - 2 hours ago and shall be subject to time. Items will be discarded if not used within the next 2 hours. The rice noodles and liquid eggs were taken out within the last hour and relocated into the walk-in cooler.*

Follow-up By
07/18/2024

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Food handler cards for employees are not available for review. [CA] All employees that handles or serves food shall have a valid food handler card available within 30 days from their date of hire.*

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

Inspector Observations: *1) Fifteen dead cockroaches observed in area outside the walk-in cooler, by the water heater and behind the section of the cook line nearest the water heater.*

2) Multiple flies observed in back of the kitchen and by the dry storage area. Also observed fly tape used in the kitchen with multiple dead flies.

[CA] *Food facility shall be kept free of vermin and vermin debris. Clean and sanitize affected areas.*

Per operator, they have a pest control service but service reports were not available for review at time of inspection.

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

Inspector Observations: *Multiple spray bottles observed inside the kitchen are not labeled. [CA] Spray bottles used in a food facility shall be labeled with its contents.*

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

Inspector Observations: *Containers and bags of food are stored on the floor inside the walk-in cooler and walk-in freezer. [CA] Store food a minimum of 6 inches off the floor.*

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: *Lacking chemical test strips to measure sanitizer. [CA] Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).*

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

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Inspector Observations: *Back door of the facility is kept open at time of inspection with only the screen door closed. There are gaps greater than 1/4" under the screen door. [CA] Keep door closed when not in use to prevent the entrance of vermin.*

Performance-Based Inspection Questions

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

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
taro cake	Service line warmer	110.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	100.00 PPM	
Siumai	Steamer	113.00 Fahrenheit	
Fried shrimp ball	Service line warmer	84.00 Fahrenheit	
Bean sprouts	Walk-in cooler	38.00 Fahrenheit	
Chives & shrimp dumpling	Steamer	113.00 Fahrenheit	
Stickey rice	Steamer	112.00 Fahrenheit	
Turnip cake	Upright reach-in cooler	39.00 Fahrenheit	
Congee	Warmer	150.00 Fahrenheit	
Bean sprouts	Reach-in cooler	41.00 Fahrenheit	
Soy sauce chow mein	Service line warmer	135.00 Fahrenheit	
Noodles	Walk-in cooler	37.00 Fahrenheit	
BBQ pork buns	Steamer	132.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Liquid eggs	By cook line	58.00 Fahrenheit	
Raw shrimp	Reach-in cooler	38.00 Fahrenheit	
BBQ pork bun	Upright reach-in cooler	40.00 Fahrenheit	
Rice noodles	Prep table	71.00 Fahrenheit	
Chicken buns	Upright reach-in cooler	40.00 Fahrenheit	
Shrimp rice noodles	Cooked	147.00 Fahrenheit	
Raw beef	Reach-in cooler	38.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	39.00 Fahrenheit	
Shrimp rice noodles	Steamer	137.00 Fahrenheit	
Noodles	Reach-in cooler	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Chicken wings	Service line warmer	78.00 Fahrenheit	

Overall Comments:

Provided and discussed handout for Time as a Public Health Control

Routine inspection conducted in conjunction with CO0154921

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 **7/29/2024**. 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: Wesley Chan
Manager

Signed On: July 15, 2024