

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 05/05/2025
Program PR0302877 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name CL PARTNERS INTERNATION	Inspection Time 10:40 - 12:00
Inspected By TRAVIS KETCHU	Inspection Type FOLLOW-UP INSPECTION	Consent By JIAQI LUO	

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

Cited On: 05/02/2025

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

This violation found not in compliance on 05/05/2025. See details below.

Cited On: 05/02/2025

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, 114125(b), 114141

This violation found not in compliance on 05/05/2025. See details below.

Cited On: 05/02/2025

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

This violation found not in compliance on 05/05/2025. See details below.

Cited On: 05/05/2025

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

Inspector Observations: Observed 20+ cockroaches of various life stages within the following locations:

- 1. Within the electrical panel above the front hand wash sink.**
- 2. On the wall/ floor metal flashing behind the cook line.**
- 3. Inside the standing mixer bowl.**
- 4. On the floor of the dry storage area.**
- 5. Nymphs on the floor below the front service line upright refrigerator.**
- 6. Within the condenser cabinet for the cook line preparation refrigerator.**

[CA] The premises of each food facility shall be kept free of vermin.

A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s).

The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Minor Violations

Cited On: 05/05/2025

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

Inspector Observations: Observed food boxes and containers stored directly on the floor of the rear dry storage room.

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

Open bulk food bags storage within the dry storage room.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

Cited On: 05/05/2025

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

OFFICIAL INSPECTION REPORT

Facility FA0207526 - MR SIU MAI	Site Address 2070 N CAPITOL AV, SAN JOSE, CA 95132	Inspection Date 05/05/2025
Program PR0302877 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name CL PARTNERS INTERNATIONAL LLC	Inspection Time 10:40 - 12:00

Inspector Observations: *Observed gaps in the metal flashing at the cook line and dry storage areas.*

[CA] Repair gaps in structure and maintain in good repair to prevent pest harborage.

Measured Observations

N/A

Overall Comments:

Follow-up inspection to routine inspection conducted by Mamaye Kebede on 5/02/2025 which resulted in a closure due to vermin.

Facility received a professional pest control treatment on 5/3/2025.

Live cockroaches of various life stages observed in multiple locations within the kitchen.

Facility shall remain closed due to vermin activity.

Prior to reopening, these violations must be corrected and written approval must be received from this department.

Facility shall complete the following prior to calling this department to request a follow-up inspection:

- 1. Eliminate all live cockroaches within the facility.*
- 2. Deep clean and sanitize facility after treatments.*
- 3. Eliminate all harborage points within the facility.*

To request a follow-up inspection to verify correction, call Travis Ketchu at (408) 918-3469, Monday-Thursday 7:30 AM-5:00 PM, call (408) 918-3400 on Fridays (office is closed on County holidays).

The first follow-up inspection was free of charge. The next follow up inspection and subsequent inspections if needed, will be billed \$298/hr during business hours and \$645/ hr during non business hours upon availability. Failure to comply may result in enforcement action.

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 **5/19/2025**. 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.

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: JIAQI LUO
PIC
Signed On: May 05, 2025