

# 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

<b>Facility</b> FA0207526 - MR SIU MAI		<b>Site Address</b> 2070 N CAPITOL AV, SAN JOSE, CA 95132		<b>Inspection Date</b> 05/02/2025		<b>Placard Color &amp; Score</b> <div style="background-color: red; color: white; padding: 10px; text-align: center;"> <b>RED</b>  <b>65</b> </div>		
<b>Program</b> PR0302877 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> CL PARTNERS INTERNATION		<b>Inspection Time</b> 14:40 - 16:30			
<b>Inspected By</b> MAMAYE KEBEDE		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> JAAKYIN WESLEY CHAN				<b>FSC</b> Jaakin Wesley Chan /29/2028

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						N
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						
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		X			S
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		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	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		
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

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

**Inspector Observations:** Roasted chicken stored on the hot-holding unit of the front service counter were measured at 75 oF.

Follow-up By  
05/02/2025

**[CA]** All potentially hazardous foods like garlic in oil, cut melons, raw sprouts; cooked foods of plant origin; foods of animal origin and any other food capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms or the slower growth of *Clostridium botulinum* shall always be held at 41°F or below or at 135°F or above. If any of these food products are going to be stored at room temperature, time might be used as a public health control with implementing a proper time/temperature control mechanism. The person in charge said the chicken will be voluntarily condemned, and destroyed (COS).

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:** Employee was observed washing dishes on the two compartment preparation sink.

Follow-up By  
05/02/2025

**[CA]** Whenever utensils, equipment, and food contact surfaces are cleaned, they need to be washed with soapy water, rinse with clean water, and sanitized with 200 ppm quaternary ammonia sanitizer or 100 ppm chlorine in the three compartment warewash sink. The manager was demonstrated on the proper washing procedures. The dishwasher was demonstrated on the proper method of dishwashing. The utensils were rewashed accordingly (COS).

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

**Inspector Observations:** Many dead live cockroaches were observed in area outside the walk-in cooler, by the water heater, on the three compartment sink, in the dry storage area, and some on the wall above the front service counter.

Follow-up By  
05/03/2025

**[CA]** Eliminate all insects/rodents from the facility by a legal method. Until the live cockroaches are all eliminate and verified by a district inspector, the facility shall be closed. Suzanne Lew Supervising Registered Environmental Health Specialist with the county of Santa Clara has approved the closure. Please contact the district inspector for follow-up inspection.

A follow-up inspection will be conducted on or after next week to verify that the required corrective actions have been implemented. Any subsequent follow-up inspection shall be a charge of \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability to the owner.

### 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.

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:** Some open bag food products were stored on the shelf in the dry storage area.

**[CA]** Store all open bag food products in properly labeled bulk containers.

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

**Inspector Observations:** A household insect spray was observed in the facility.

**[CA]** To eliminate insects from the facility, a pest control intervention may only be conducted by professional. Please stop using the household chemicals to eliminate insects from the facility.

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

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**Inspector Observations:** Many food products on boxes were stored directly on the floor or on milk crate back in the storage area.

**[CA]** To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

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:** The back door was left open.

**[CA]** To prevent insect/rodent infections, keep the backdoor always closed or install a screen door.

## Performance-Based Inspection Questions

Needs Improvement - Communicable disease; reporting/restriction/exclusion.

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

## Measured Observations

Item	Location	Measurement	Comments
Dim sum	Stove	225.00 Fahrenheit	
Hot water	Three compartment sink	130.00 Fahrenheit	
Chicken	Walk-in cooler	35.00 Fahrenheit	
Roasted chicken	Front hot holding unit	75.00 Fahrenheit	
Dim sum	Front steam case	135.00 Fahrenheit	

## Overall Comments:

**Note: 1. Food safety manager certificate: Jaakin Wesley Chan -3/29/2028**

**2. The facility is closed due to cockroach infestation. Please contact district inspector for inspections between Tuesday and Friday. If inspection is sought on the weekend or on Monday, please contact a supervisor, Suzanne at 408 592 6606**

## 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 **5/16/2025**. 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  
Owner  
Signed On: May 02, 2025