

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 FA0250284 - 575 YUNNAN MIISHIEN		Site Address 840 EL PASEO DE SARATOGA 840, SAN JOSE, CA 95128		Inspection Date 05/06/2026		Placard Color & Score GREEN 72		
Program PR0360598 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name L & Y PARTNERS INC		Inspection Time 13:30 - 14:50			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By BRANDON				FSC Siyue Lin 11/06/2029

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						
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures	X						N
K08	Time as a public health control; procedures & records		X		X			
K09	Proper cooling methods			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				
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices	X	
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		
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *REPEAT VIOLATION* Cooked noodles and bokchoy (measured at 72F) under Time As A Public Health Control not time marked after it was removed from temperature control approximately 2.5 hours and 10 minutes respectively prior to measurement.

[CA]: Properly implement time as a public health control by marking food to indicate 4 hour time limit when removed from temperature control. Food must be discarded if not consumed or served after the 4 hour time limit.

[COS]: Noodles and bokchoy were time marked.

Minor Violations

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

Inspector Observations: Food handler training certificates for multiple employee not observed on site at the time of inspection.

[CA]: Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: Single use towels not stored in an approved dispenser.

[CA]: Store single use towels in an approved dispenser.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *REPEAT VIOLATION*

Multiple food items such as broth are cooling in deep and sealed containers.

[CA]: Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total).

Approved cooling methods include;

- 1. Placing the food in shallow, heat-conductive pans.**
- 2. Separating the food into smaller or thinner portions.**
- 3. Using rapid cooling equipment (no plastic bins or containers).**
- 4. Adding ice as an ingredient.**
- 5. Using ice paddles.**
- 6. Placing containers in an ice bath, stirring food frequently.**
- 7. In accordance to an approved HACCP Plan**

K14 - 3 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: Washed and wet utensils stacked on top of each other.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stacking.

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: In the walk in cooler, raw beef was stored directly above ready to eat food.

[CA]: Properly store raw food items beneath and separate from ready to eat food.

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

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Inspector Observations: *REPEAT VIOLATION* 1. Multiple food containers stored directly on the floor at dry storage area and walk in cooler.

[CA]: Food shall be stored at least 6 inches elevated from the floor on approved shelving that is easily cleanable (ex. Dunnage racks)

2. Open bags of food at dry storage area.

[CA]: All open bags of dry food shall be transferred or stored in food grade containers and covered with a fitted lid.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: 1. Induction cook top is being used to hot hold broth and it's located outside of the mechanical hood.

2. Counter-top deep fryers and single burner stock pot is not fully underneath the mechanical hood.

[CA]: All equipment must properly fit underneath hood and hood must have an overhang of 6 inches on all open sides to allow proper ventilation. The distance is to be measured from the inside lip of the hood.

Remove induction cook top or properly relocate underneath mechanical hood.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Water pressure from 3 comp sink's faucet cold water valve is low.

[CA]: Repair/adjust faucet and ensure water pressure is of sufficient rate.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
water	hand sink	100.00 Fahrenheit	
pork	warmer	143.00 Fahrenheit	
ground pork	walk in cooler	45.00 Fahrenheit	active cooling 4 hours
chlorine sanitizer	dish machine	50.00 PPM	
water	prep sink	120.00 Fahrenheit	
chicken	walk in cooler	41.00 Fahrenheit	
beef	warmer	159.00 Fahrenheit	
water	3 comp sink	121.00 Fahrenheit	
ground pork	stove top	167.00 Fahrenheit	
pig ear	prep line cooler	41.00 Fahrenheit	
ambient temp	1 door reach in	40.00 Fahrenheit	
chicken	prep line cooler	41.00 Fahrenheit	
chicken broth	walk in cooler	66.00 Fahrenheit	active cooling 4 hours

Overall Comments:

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 **5/20/2026**. 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: Jessica Liu
Manager
Signed On: May 06, 2026