

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 07/10/2025
Program PR0360598 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name L & Y PARTNERS INC	Inspection Time 11:45 - 12:30
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By JESSICA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/09/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

This violation found not in compliance on 07/10/2025. See details below.

Cited On: 07/09/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

This violation found not in compliance on 07/10/2025. See details below.

Cited On: 07/10/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: 1. In the walk in cooler, pork broth in deep metal pot secured with lid measured at 75 F. Per PIC, broth finished cooking then placed in the walk in cooler immediately approximately 2 hours prior to measurement.

Note: the same broth was cooked to 210F.

[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). Use shallow metal pans (no more than 2 inches for solid foods and no more than 4 inches for liquids), smaller portions, ice paddles and ice baths to assist with rapid cooling. When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

[COS]: Broth was reheated to at least 165F.

2. In the walk in cooler, broth in deep metal pot secured with lid measured at 54F. Per PIC, broth was cooked and cooled in the unit 2 days prior. Other food items in unit measured at 41F or below.

[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). Use shallow metal pans (no more than 2 inches for solid foods and no more than 4 inches for liquids), smaller portions, ice paddles and ice baths to assist with rapid cooling. When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

[COS]: Broth was voluntarily discarded.

Cited On: 07/09/2025

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

Compliance of this violation has been verified on: 07/10/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
beef	walk in cooler	41.00 Fahrenheit	

Overall Comments:

Follow up inspection for routine inspection on 07/09/2025 regarding the following violations:

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Program PR0360598 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name L & Y PARTNERS INC	Inspection Time 11:45 - 12:30

K05 Hands clean, properly washed; gloves used properly

K09 Proper cooling methods

K14 Food contact surfaces clean, sanitized

Specialist observations:

K05 Hands clean, properly washed; gloves used properly: CORRECTED

K09 Proper cooling methods: not corrected

K14 Food contact surfaces clean, sanitized: CORRECTED

Note: Per PIC, all broth items that are cooked will be kept hot at 135F after cooking.

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 **7/24/2025**. 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: Jessica Liu
Manager

Signed On: July 10, 2025