

# 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><br>FA0290034 - HUNAN MIFEN                                       |  | <b>Site Address</b><br>471 SARATOGA AV, SAN JOSE, CA 95129 |                              | <b>Inspection Date</b><br>06/23/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>81</b> </div> |  |                                    |
| <b>Program</b><br>PR0434998 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                            | <b>Owner Name</b><br>YI QIAN |                                      | <b>Inspection Time</b><br>13:30 - 14:45 |                                                                                                                                                                |  |                                    |
| <b>Inspected By</b><br>HINA WYNE                                                 |  | <b>Inspection Type</b><br>ROUTINE INSPECTION               |                              | <b>Consent By</b><br>QIAOWEN CHEN    |                                         |                                                                                                                                                                |  | <b>FSC</b> JIAHAO XU<br>11/06/2026 |

  

| 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     |        |     |     | N   |
| K07                            | Proper hot and cold holding temperatures                                    | X  |       |       |        |     |     |     |
| K08                            | Time as a public health control; procedures & records                       |    |       |       |        |     | 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  |       |       |        |     |     | S   |
| 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                                          | X   |     |
| 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                                |     |     |
| 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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| Program<br>PR0434998 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>YI QIAN                               | Inspection Time<br>13:30 - 14:45 |
| K48                                                                       | Plan review                                         |                                  |
| K49                                                                       | Permits available                                   |                                  |
| K58                                                                       | Placard properly displayed/posted                   |                                  |

## Comments and Observations

### Major Violations

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

**Inspector Observations:** Deep buckets in use to cool sauce was measured 45F. It has been cooling since yesterday.

**[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids. Follow the following guidelines for cooling process:**

1. Cool foods using approved containers which facilitate heat transfer, such as metal.
2. When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.
3. When cooling PHF's, stir frequently to facilitate rapid cooling.

### Minor Violations

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

**Inspector Observations:** Empty soap dispenser and pump soap in use.

**[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations:** Chicken was left at room temp for thawing.

**[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below,**

**2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain,**

**3) in a microwave oven if immediately followed by immediate preparation,**  
**4) as part of a cooking process.**

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:** Lack sneeze guard for the condiments.

**[CA] Food on display shall be protected from cross-contamination, by the use of an approved sneeze guard that intercept a direct line between the consumer's mouth and the food being displayed.**

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

**Inspector Observations:** Working containers lack common name.

**[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.**

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:** Handwashing sink in the dishwasher area has a leaking faucet.

**[CA] Repair / fix leaking faucet.**

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper cooling methods.

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## Measured Observations

| Item                    | Location                   | Measurement       | Comments |
|-------------------------|----------------------------|-------------------|----------|
| RICE                    | HOT HOLDING                | 160.00 Fahrenheit |          |
| HOT WATER               | HAND WASHING               | 100.00 Fahrenheit |          |
| DRINKS                  | REFRIGERATION              | 40.00 Fahrenheit  |          |
| CHLORINE SANITIZER      | DISHWASHER                 | 50.00 PPM         |          |
| CHICKEN                 | WALK IN FREEZER            | 18.00 Fahrenheit  |          |
| HOT WATER               | 3-COMP SINK                | 120.00 Fahrenheit |          |
| BEEF                    | WALK IN COOLER 2           | 40.00 Fahrenheit  |          |
| PORK FEET               | WALK IN COOLER 1           | 40.00 Fahrenheit  |          |
| PORK STEW               | HOT HOLDING                | 150.00 Fahrenheit |          |
| RAW BEEF                | ICE BATH                   | 40.00 Fahrenheit  |          |
| PORK WITH BAMBOO SHOOTS | HOT HOLDING                | 138.00 Fahrenheit |          |
| CHICKEN                 | THAWING ROOM TEMP          | 32.00 Fahrenheit  |          |
| BEEF WITH BONES         | HOT HOLDING                | 145.00 Fahrenheit |          |
| SAUCE                   | WALK IN COOLER 1 - COOLING | 45.00 Fahrenheit  |          |
| PORK STEW               | WALK IN COOLER 2           | 40.00 Fahrenheit  |          |
| PORK WITH BAMBOO SHOOTS | WALK IN COOLER 2           | 40.00 Fahrenheit  |          |
| HOT WATER               | FOOD PREP SINK             | 120.00 Fahrenheit |          |
| HOT WATER               | HAND WASHING RESTROOM      | 100.00 Fahrenheit |          |

## 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 **7/7/2026**. 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.

## 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: QIAOWEN CHEN  
PIC  
Signed On: June 23, 2026