

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 - LI YUAN DIM SUM	Site Address 2070 N CAPITOL AV, SAN JOSE, CA 95132	Inspection Date 12/27/2023
Program PR0302877 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LI YUAN DIM SUM, LLC	Inspection Time 15:55 - 16:35
Inspected By NHA HUYNH	Inspection Type LIMITED INSPECTION	Consent By WESLEY CHAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Shelving in the 2 door undercounter cooler and in the dry storage room have accumulaiton of grime.

[Corrective Action] Thoroughly clean and maintain clean.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

Missing or broken thermometers in the refrigeration units.

[Corrective Action] Provide accurate and easily readable thermometers in each refrigeration unit.

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:

Leak observed under the food prep sink.

[Corrective Action] Repair to stop the leak.

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

Inspector Observations:

Floor sinks in the service area observed with accumulation of grime.

[Corrective Action] Thoroughly clean and maintain clean.

Several cracked tiles in the kitchen area.

[Corrective Action] Repair or replace the cracked tiles.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
ambient air	2 door upright freezer	2.00 Fahrenheit	
hot water	3 compartment sink	121.00 Fahrenheit	
ambient air	walk-in freezer	17.00 Fahrenheit	
ambient air	2 door undercounter cooler	41.00 Fahrenheit	
ambient air	2 door upright freezer	0.00 Fahrenheit	
ambient air	3 door upright cooler	38.00 Fahrenheit	
ambient air	walk-in cooler	44.00 Fahrenheit	
ambient air	3 door undercounter cooler	42.00 Fahrenheit	
ambient air	single door upright cooler	33.00 Fahrenheit	
hot water	handwash sink	101.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Mr. Siu mai

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NEW OWNER: **CL Partners International LLC**

The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,079.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 01/01/2024 - 12/31/2024 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 12/27/2023*

**Permit condition: none*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 **1/10/2024**. 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: Jaakyin Wesley Chan
Operator

Signed On: December 27, 2023