

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 FA0290034 - HUNAN MIFEN		Site Address 471 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 08/09/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 88 </div>		
Program PR0434998 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name YI QIAN		Inspection Time 12:10 - 13:30			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By QIAOWENCHEN				FSC JIAHAO XU 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						S
K02	Communicable disease; reporting/restriction/exclusion	X						S
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				S
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X				S
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding	X						S
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	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						

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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: *Out of three hand washing sinks one hand washing sink has a empty soap container.*

[CA] *Provide hand washing cleanser/soap in dispenser at hand wash stations at all times.*

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

Inspector Observations: *Food containers are stacked so that there is no proper air flow and all of the food containers had lid on them. Food was measured from 51F - 60F and it was cooked around 2 hours ago.*

[CA] *Whenever food has been prepared or heated so that it becomes potentially hazardous food PHF, it shall be rapidly cooled to =41°F if not held at =135°F:*

• Cooling PHF from above 135°F:

? From 135°F to 41°F in 6 hours, AND

? From 135°F to 70°F in 2 hours

• Cooling PHF prepared at ambient temperature:

? From ambient temperature to =41°F in 4 hours

If PHF has not been cooled from 135°F to 70°F within 2 hours, the product may be re-heated and re-start cooling process.

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

Inspector Observations: *Meat was thawing in a standing water inside the food prep sinks. Temperature of the thawing food was 32F.*

[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.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Dust around the walk in cooler fans.*

[CA] *Clean dust on the equipment to prevent cross contamination.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Facility using single use soy sauce buckets to transfer cooked food to other restaurants.*

[CA] *Food containers intended for single use shall not be reused. Get rid of all soy sauce buckets and only use reusable NSF containers to store and transfer food. Must keep temperature log before transferring food and receiving facility shall have a log for a receiving temperature.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
BEEF THAWING	FOOD PREP SINK	32.00 Fahrenheit	
PORK	HOT HOLDING	140.00 Fahrenheit	
HOT WATER	HANDWASHING MEN RESTROOM	100.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
BEEF CURRY	WALK IN COOLER 2	40.00 Fahrenheit	
SIRLOIN CURRY	HOT HOLDING	140.00 Fahrenheit	
SANITIZER	DISHWASHER	50.00 PPM	
BEEF INTESTINES	HOT HOLDING	143.00 Fahrenheit	
BEEF CONTAINER-COOLING	WALK IN COOLER 2	65.00 Fahrenheit	
MEAT	WALK IN COOLER 1	40.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
HOT WATER	RESTROOM WOMEN HAND WASHING	100.00 Fahrenheit	
BEEF CONTAINER-COOLING	WALK IN COOLER 1	51.00 Fahrenheit	
HOT WATER	MOP SINK	120.00 Fahrenheit	
BEEF STEW	HOT HOLDING	145.00 Fahrenheit	

Overall Comments:

Frozen potentially hazardous food shall only be thawed in one of the following ways:

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

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- *Cooling PHF from above 135°F:*
 - *From 135°F to 41°F in 6 hours, AND*
 - *From 135°F to 70°F in 2 hours*
- *Cooling PHF prepared at ambient temperature:*
 - *From ambient temperature to =41°F in 4 hours*

If PHF has not been cooled from 135°F to 70°F within 2 hours, the product may be re-heated and re-start cooling process.

Food containers intended for single use shall not be reused. Get rid of all soy sauce buckets and only use reusable NSF containers to store and transfer food. Must keep temperature log before transferring food and receiving facility shall have a temperature log for a receiving temperature.

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 **8/23/2024**. 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.

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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

Qiaowenchen

Received By: Qiaowenchen
PIC
Signed On: August 09, 2024