

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 FA0260576 - HUNAN MIFEN		Site Address 1149 N LAWRENCE EX, SUNNYVALE, CA 94089		Inspection Date 10/30/2023		Placard Color & Score <div style="background-color: green; color: black; padding: 10px; text-align: center;"> GREEN 88 </div>		
Program PR0381948 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HUNAN MIFEN DUBLIN INC		Inspection Time 14:00 - 15:30			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By DORA ZHANG				FSC Hongda Chen 11/02/2026

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						
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		X			
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		
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		
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		
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

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

Inspector Observations:

Pork ribs in the 2-door reach-in cooler was found to be cooled improperly. Pork ribs were cooked and delivered hot from another location yesterday morning. Pork ribs were placed in the cooler since yesterday and measured at 58F during time of this inspection. [corrective action] Ensure food is properly cooled down from 135F to 70F within 2 hours and from 70F to 41F within the next 4 hours. [correction] Pork ribs were voluntarily discarded in the trash and denatured with bleach.

Note: Strongly suggest installing another refrigerator or freezer in this facility, as there are multiple items that are delivered hot and must be cooled down at this facility. Transfer food from the buckets into several smaller pans to facilitate more rapid cooling.

Minor Violations

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:

Observed single use utensils stored inside one of the restrooms. [corrective action] The restroom is not approved for storage of food or food related items. Remove all single use utensils from the restroom and store in the kitchen.

Note: If converting one restroom to a storage room, ensure to obtain permission form City of Sunnyvale.

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

Inspector Observations:

Observed table top fryer installed on table in the kitchen. Per manager, fryer is used for frying appetizers. [corrective action] The fryer is not approved for use without an exhaust hood. Remove the table top fryer.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	dishwasher	50.00 PPM	
pork ribs (cooling)	2-door reach-in cooler (left side)	58.00 Fahrenheit	Delivered hot from main store at Saratoga Ave. Placed in the cooler on 10/29/2023. Product still has not cooled to 41F.
beef ribs	food warmer	188.00 Fahrenheit	
pork intestines	food warmer	190.00 Fahrenheit	
warm water	restroom	100.00 Fahrenheit	
hot water	prep sink	125.00 Fahrenheit	
sliced beef shank	2-door reach-in freezer	12.00 Fahrenheit	
shell eggs	2-door reach-in cooler (right side)	36.00 Fahrenheit	
hot water	3-compartment sink	125.00 Fahrenheit	
boiled egg	prep unit	40.00 Fahrenheit	

Overall Comments:

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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 **11/13/2023**. 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: Dora Zhang
manager

Signed On: October 30, 2023