

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 11/22/2024
Program PR0360598 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name L & Y PARTNERS INC	Inspection Time 13:25 - 14:00
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: 11/20/2024

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 11/22/2024. See details below.

Cited On: 11/20/2024

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 11/22/2024

Minor Violations

Cited On: 11/22/2024

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Specialist asked Dishwasher to demonstrate proper hand washing. Dishwasher proceeded to wash hands with gloves on.

[CA]: Employees shall properly wash hands by removing gloves. Employees shall wash hands when changing gloves, when changing tasks (ie handling dirty dishes and before handling clean dishes) prior to handling food, utensils or equipment, after touching body parts, and when contamination occurs or as required.

[COS]: Specialist instructed Dishwasher to remove gloves and properly wash hands prior to donning on new gloves.

Measured Observations

N/A

Overall Comments:

Follow up inspection for routine inspection on 11/20/2024 regarding the following violations:

-K05 - Hands clean, properly washed; gloves used properly

-K07 - Proper hot and cold holding temperatures

Specialist observations:

-K05 - Hands clean, properly washed; gloves used properly

-K07 - Proper hot and cold holding temperatures: CORRECTED; Facility is using TPHC for noodles (time marking observed).

Ready to serve trays are kept cold in the walk in cooler.

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 **12/6/2024**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0250284 - 575 YUNNAN MIISHIEN	Site Address 840 EL PASEO DE SARATOGA 840, SAN JOSE, CA 95130	Inspection Date 11/22/2024
Program PR0360598 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name L & Y PARTNERS INC	Inspection Time 13:25 - 14:00

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
Operations Manager

Signed On: November 22, 2024