

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 - MR SIU MAI		Site Address 2070 N CAPITOL AV, SAN JOSE, CA 95132		Inspection Date 03/05/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 91 </div>		
Program PR0302877 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CL PARTNERS INTERNATION		Inspection Time 15:55 - 17:15			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By YAN				FSC Jaakyin Wesley Chan 03/29/2028

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						S
K03	No discharge from eyes, nose, mouth	X						S
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	X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					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		
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		X
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		X
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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

1. Chicken wings on the 3 compartment sink was measured at 54 degrees Fahrenheit. Per operator, the employees will work marinate it after they put the buns in the cooler.

[Corrective Action] Maintain cold Potentially Hazardous Foods at or below 41 degrees Fahrenheit. Ensure PHFs are actively being prepped and returned to refrigeration or cooked within 2 hours.

[Suitable Alternative] Employees will marinate very soon and maintain in the refrigerator.

2. Hot Potentially Hazardous Foods on the steam table were measured below 135 degrees Fahrenheit. Per operator, PHFs on the steam table gets removed and discarded every 30 minutes.

[Corrective Action] Maintain hot Potentially Hazardous Food at or above 135 degrees Fahrenheit.

[Suitable Alternative] PHFs on the steam table shall be discarded in 30 minutes.

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:

Utensils used to make drinks were observed stored directly under the paper towel and soap dispenser.

[Corrective Action] Relocate the utensils used to make drinks to prevent possible contamination from handwashing.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations:

Observed dumpster lid open.

[Corrective Action] Ensure dumpster lid is closed when there is no active dumping of trash.

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

Inspector Observations:

Old food debris and grease observed on the floor under the cookline.

[Corrective Action] Thoroughly clean and maintain clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink - service area	105.00 Fahrenheit	
soymilk	single door upright cooler	41.00 Fahrenheit	
chicken wings	3 compartment sink	54.00 Fahrenheit	
chicken wings	shelf above steam table	74.00 Fahrenheit	
chicken feet	steam cabinet	144.00 Fahrenheit	
BBQ pork bun	speed rack	68.00 Fahrenheit	cooling for 1 hour
siu mai	steam cabinet	135.00 Fahrenheit	
congee (rice porridge)	near cookline	116.00 Fahrenheit	cooling for 1 hour
chow fun	steam table	111.00 Fahrenheit	
shrimp, chicken	prep top cooler	42.00 Fahrenheit	
hot water	3 compartment sink	123.00 Fahrenheit	
chicken	walk-in cooler	33.00 Fahrenheit	

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Overall Comments:

TPHC form shall be provided to operator.

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 **3/19/2024**. 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: Wesley Chan
Operator

Signed On: March 05, 2024