

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 03/03/2025	
Program PR0381948 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HUNAN MIFEN DUBLIN INC		Inspection Time 11:00 - 12:45
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By EVAN LUO	FSC Evan Evan 12/14/2029		

Placard Color & Score
GREEN
82

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						
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						S
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		X
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

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

Inspector Observations: 1. At the front preparation counter, measured boiled eggs at 47F and fried/poached eggs at 98F. Per employees, boiled eggs were moved from refrigeration less than 1 hour prior to temperature measurement. Fried/poached eggs were cooked at opening, less than 1 hour prior to temperature measurement. Eggs are stored on the front preparation counter for ease of service.

2. Observed container of cooked tofu stored next to the cook line. Cooked tofu measured at 68F. Per employees, tofu was moved from refrigeration 1 hour prior to temperature measurement.

[CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above.

[SA] 1. PIC will discard the boiled, fried, and poached eggs at the end of lunch service (within 4 hours of preparation). Discussed and completed TPHC form for eggs.

2. Cooked tofu was relocated back to refrigeration.

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Observed employee eating from an open bowl on a kitchen preparation counter. [CA] Employees shall not eat or drink in any area where contamination of food, clean equipment, clean utensils, clean linens, unwrapped single-use articles, or other items may result.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: In the warewashing machine, measured chlorine sanitizer concentration at 25 ppm. [CA] Chlorine in the mechanical warewash machine shall be maintained at 50 PPM.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility lacks appropriate sanitizer test strips. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed soiled wiping cloths stored on kitchen preparation counters. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
beef soup	cook line	200.00 Fahrenheit	
raw pork	2-door upright (2)	41.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
sanitizer (chlorine)	warewashing machine	25.00 PPM	
boiled egg	preparation inserts (front)	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
rice	rice cooker (front)	155.00 Fahrenheit	
soup	1-door under counter (front)	41.00 Fahrenheit	
cooked beef	hot holding warmer	175.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
cooked pork	hot holding warmer	179.00 Fahrenheit	
boiled egg	preparation counter (front)	48.00 Fahrenheit	
silken tofu	next to cook line	68.00 Fahrenheit	
fried egg	preparation counter (front)	98.00 Fahrenheit	
eggs	2-door upright (1)	41.00 Fahrenheit	

Overall Comments:

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 **3/17/2025**. 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: Evan Luo
Manager

Signed On: March 03, 2025