

**County of Santa Clara**  
**Department of Environmental Health**  
**Consumer Protection Division**

1555 Berger Drive, Suite 300, San Jose, CA 95112-2716  
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**OFFICIAL INSPECTION REPORT**

Facility FA0260576 - HUNAN MIFEN		Site Address 1149 N LAWRENCE EX, SUNNYVALE, CA 94089	Inspection Date 03/19/2026
Program PR0381948 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name HUNAN MIFEN DUBLIN INC	Inspection Time 11:20 - 12:00
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By EVAN LUO	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 03/17/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Compliance of this violation has been verified on: 03/19/2026**

Cited On: 03/17/2026

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

**Compliance of this violation has been verified on: 03/19/2026**

Cited On: 03/17/2026

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

**Compliance of this violation has been verified on: 03/19/2026**

Cited On: 03/17/2026

K14 - 8 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

**Compliance of this violation has been verified on: 03/19/2026**

**Minor Violations**

Cited On: 03/17/2026

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 03/19/2026**

**Measured Observations**

Item	Location	Measurement	Comments
braised pork belly	steam table - left	154.00 Fahrenheit	
soft boiled eggs	prep cooler - front service	39.00 Fahrenheit	
pickled cabbage	ice bath - cook-line	47.00 Fahrenheit	TPHC
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
sliced tomatoes	ice bath - cook-line	45.00 Fahrenheit	TPHC
cooked beef	two-door upright cooler - right - back kitchen	33.00 Fahrenheit	
ambient	two-door upright cooler - right - back kitchen	31.00 Fahrenheit	
noodles	cart - cook-line	64.00 Fahrenheit	TPHC
braised beef	steam table - left	153.00 Fahrenheit	

**Overall Comments:**

*On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted on 3/17/2026.*

*Compliance of the following has been verified:*

**K05: Hands not clean/improperly washed**

*- Proper handwashing and glove use procedures observed. Ensure that employees are not rinsing gloves; In the event of handling potentially contaminated surfaces, ensure that gloves are removed and hands are properly washed with soap, and dried with*

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*paper towels.*

**K07: Improper hot and cold holding temperatures:**

- All potentially hazardous foods not subjected to time as a public health control measured at 41F or below, or at 135F or above. Ambient of the right-side two door upright cooler at the back kitchen measured 31F via probe.

**K09: Improper cooling methods:**

- No cooling observed at time of inspection. Cooling requirements discussed with staff.

**K14: Food contact surfaces unclean and unsanitized:**

- Chlorine sanitizer measured 50 ppm in the mechanical dishwasher.

**K23: Observed rodent activity**

- No evidence of rodent activity observed. Facility has been serviced by a licensed pest control agency. Black rodent box observed set up on the floor of the dry storage room.

Per the TPHC (time as a public health control - 4 hour rule) form filled out last inspection, facility is properly following TPHC labeling procedures. Sliced tomatoes, various heat treated vegetables, and noodles observed properly time labeled with stickers.

Missing food handler card provided.

Compliance of all major violations has been verified.

Facility re-issued a Green "Pass" placard.

Continue to work on the violations cited during the last routine inspection.

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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 **4/2/2026**. 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

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Received By: Evan Luo  
Manager  
Signed On: March 19, 2026