

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 FA0212939 - MINT LEAF CUISINE		Site Address 14420 BIG BASIN WY, SARATOGA, CA 95070		Inspection Date 02/06/2026	
Program PR0300140 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHUANGPIA, LAKSANA		Inspection Time 13:10 - 15:00
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By SUPAPHAM SRITUNYALUX	FSC ARUNOTHAI UPARA 02/28/2028		

Placard Color & Score

YELLOW
78

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	X			N
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		X			N
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						
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						
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: *In the kitchen area, on the counter-top, measured a large container of tofu at 65F. Per operator, cooked tofu stored for about 2.5 hours. In the insert prep top for the 3 door prep unit, measured an over-sized container of bean sprouts stored at 46F. Per operator, bean sprouts stored for about 2.5 hours.*

Follow-up By
02/09/2026

[CA] *Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth.*

[SA] *Operator placed cut tofu into a small insert container with ice water and stored in the insert top of the 3 door prep unit. Operator changed container for bean sprouts and added ice water to facilitate proper holding temperatures.*

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

Inspector Observations: *In the kitchen area, observed employee drop a knife onto to floor and place it back onto a knife rack.*

Follow-up By
02/09/2026

[CA] *Ensure all utensils and equipment are properly cleaned and sanitized using an applicable sanitizer such as chlorine sanitizer OR quaternary ammonium sanitizer.*

[COS] *Operator moved knife to be cleaned and sanitized at the warewash machine.*

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Employees in the kitchen did not have valid food handler cards. Four food handler cards that were available for review were expired.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the kitchen area, on the counter-top, measured containers of cooked vegetable stored at 80F. Per operator, cooked vegetables prepared about 2 hours prior.*

[CA] *Ensure potentially hazardous foods are RAPIDLY cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath, by adding ice, using shallow containers, separating food into smaller portions, using ice paddles, and/or using rapid cooling technology.*

[SA] *Operator added ice water to the containers of cooked vegetable to facilitate rapid cooling.*

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
cooked potato	3 door prep unit (insert top)	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
cooked chicken	2 door reach in refrigerator	41.00 Fahrenheit	
shrimp	3 door prep unit	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
green curry sauce	counter-top	160.00 Fahrenheit	cooling
tofu	3 door undercounter refrigerator	41.00 Fahrenheit	
raw shelled eggs	3 door undercounter refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cooked vegetables	counter-top	80.00 Fahrenheit	
cut tofu	2 door reach in refrigerator	41.00 Fahrenheit	
bean sprouts	3 door prep unit (insert top)	46.00 Fahrenheit	
half and half	3 door undercounter refrigerator	41.00 Fahrenheit	
yogurt drink	2 door reach in refrigerator	41.00 Fahrenheit	
raw shelled eggs	2 door reach in refrigerator	41.00 Fahrenheit	
cut tofu	coutner-top	65.00 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 **2/20/2026**. 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



Received By: SUPAPHAM SRITUNYALUX
MANAGER
Signed On: February 06, 2026