

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 07/21/2026
Program PR0302877 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name CL PARTNERS INTERNATION	Inspection Time 11:20 - 12:20
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By JAAK YIN WESLEY CHAN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/08/2026

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

Compliance of this violation has been verified on: 07/21/2026

Cited On: 07/10/2026

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

Compliance of this violation has been verified on: 07/21/2026

Cited On: 07/08/2026

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: 07/10/2026

Minor Violations

Cited On: 07/10/2026

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 07/21/2026

Cited On: 07/10/2026

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

Compliance of this violation has been verified on: 07/21/2026

Cited On: 07/21/2026

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Some individually packaged desserts and snacks, and others made in the facility but stored on the self-serve area do not have any label.

[CA] Food prepackaged in a food facility shall bear a label that complies with the labeling requirements prescribed by the Sherman Food, Drug, and Cosmetic Law, Part 5 and label information shall include:

- 1. The common name of the food**
- 2. If made from two or more ingredients, a list of ingredients in descending order of predominance by weight, including a declaration of artificial color or flavor and chemical preservatives, if contained in the food.**
- 3. An accurate declaration of the quantity of contents.**
- 4. The name and place of business of the manufacturer, packer, or distributor.**

Follow-up By
07/21/2026

Cited On: 07/21/2026

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: The garbage dumpster was left open.

[CA] To prevent insect/rodent infestation, the garbage dumpsters must always be kept covered.

Follow-up By
07/21/2026

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Measured Observations

Item	Location	Measurement	Comments
Ducks	Walk-in cooler	34.00 Fahrenheit	
Steamed dim sum, TPHC	Front service counter	130.00 Fahrenheit	
Chlorine	Three compartment sink	100.00 PPM	
Pooled eggs	Undercounter fridge	34.00 Fahrenheit	
Fried shrimp balls, TPHC	Front service counter	128.00 Fahrenheit	

Overall Comments:

Note: This a second follow-up inspection for the routine inspection that was conducted on 07/08/2026. The facility was issued a conditional pass for storing food products out of safe temperature zone without any time/temperature logs, for washing utensils without sanitizer, and for blocking the only handwash station that is available in the kitchen area.

During today's follow-up inspection, reusable utensils were being washed using 100 ppm chlorine sanitizer, potentially hazardous food products were stored using time stickers, the handwash station was kept cleared for employee handwashing whenever it is needed. No live or dead cockroach was observed during the time of this inspection. Therefore, the facility is issued a pass green placard.

Since this is a second follow-up inspection for the same violation, the facility shall be billed a \$282.00 invoice for the second follow-up inspection charge.

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 **8/4/2026**. 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: JAAK YIN WESLEY CHAN
Owner
Signed On: July 21, 2026