

# 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

<b>Facility</b> FA0212939 - MINT LEAF CUISINE		<b>Site Address</b> 14420 BIG BASIN WY, SARATOGA, CA 95070		<b>Inspection Date</b> 10/25/2023		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>81</b> </div>		
<b>Program</b> PR0300140 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> CHUANGPIA, LAKSANA		<b>Inspection Time</b> 13:25 - 15:00			
<b>Inspected By</b> FRANK LEONG		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> RENEE SRITUN				<b>FSC</b> ARUNOTHAI UPARA 02/28/2028

  

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						
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			
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	X	
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	X	
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	X	
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

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

**Inspector Observations:** *In the kitchen area, at the 3 door prep unit, measured cooked chicken at 47F and cut tomato at 49F. In the same area, at the 2 door reach in refrigerator, measured a container of bean sprouts at 51F. On the counter-top by the cookline, measured cut tofu at 62F. Per operator, tofu has been stored for less than a hour. [CA] Ensure potentially hazardous foods are held cold at 41F or below to prevent bacterial growth. [SA] Operator moved all food items to nearby refrigeration to facilitate proper holding temperatures. A bag of ice was placed atop the container of sliced tomatoes to facilitate proper holding temperatures.*

### Minor Violations

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 inner side panels of the ice machine, observed mold-like growth. [CA] Ensure inner side panels of the ice machine are regularly cleaned and sanitized to prevent possible contamination of food (ice).*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations:** *In the back storage area, in the 2 door reach in refrigerator, observed raw beef stored above vegetables and bean sprouts. [CA] Ensure raw meat is stored in the following order from the bottom: raw chicken, raw shelled eggs, raw beef, raw pork, and raw seafood.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations:** *In the kitchen area, observed the use of cardboard to prop up the microwave on shelving. [CA] Discontinue use of cardboard within the facility. Use only approved materials and equipment that are smooth, durable, and easily cleanable.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations:** *At the back of the facility, observed back door does not fully close shut. Observed gaps underneath back door. At the front of the facility, observed front doors are kept open. [CA] Ensure facility front and back doors are kept closed to prevent an entrance of vermin. Ensure all doors are installed flush and free of gaps that may provide an entrance for vermin.*

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

**Inspector Observations:** *In the kitchen area, observed cracks and crevices around the magnetic knife rack by the side of the 3 compartment sink. At the dish/utensil storage area, observed cracks and crevices on and along the sides of shelving. In the back storage room, observed dried cooked rice on the floors behind equipment. [CA] Ensure facility floors are regularly cleaned and maintained to prevent harborage of vermin. Seal all cracks and crevices to prevent possible harborage.*

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
cooked chicken	2 door prep unit	47.00 Fahrenheit	
red curry	in container on shelving below prep table	160.00 Fahrenheit	
raw beef	2 door reach in refrigerator	39.00 Fahrenheit	
bean sprouts	2 door reach in refrigerator	38.00 Fahrenheit	
chlroine sanitizer	warewash machine	50.00 PPM	
cut tofu	2 door prep unit	62.00 Fahrenheit	
raw shrimp	2 door prep unit	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cut tomato	2 door prep unit	49.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
bean sprouts	2 door reach in refrigerator	51.00 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 **11/8/2023**. 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: RENEE SRITUN  
WAITER  
Signed On: October 25, 2023