

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 FA0214055 - HUNAN MIFEN		Site Address 592 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 10/02/2025		Placard Color & Score YELLOW 77		
Program PR0305312 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HUNAN MIFEN SUNNYVALE		Inspection Time 12:45 - 15:10			
Inspected By SUKHREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By JIAYAO				FSC JIAHAO XU 11/6/2026

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						
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		X			N
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods			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						
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		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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Lack of paper towels at hand wash sink near three compartment sink.

[CA] Provide single use paper towels at all times.

[COS] Paper towels provided.

Minor

Hand soap at back and front hand wash sinks is only provided in bottles stored near the sink.

[CA] Provide soap in dispenser at all times.

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

Inspector Observations: Measured boiled eggs at 67F stored on prep table at room temperature. Measured noodles at 64F stored on prep table at room temperature. Per employee, both items were stored on prep tables about 2 hours ago.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

OR

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] PIC time marked the items to use until end of lunch shift (11:30 AM-2:30 PM) and discard any leftovers.

Minor Violations

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

Inspector Observations: Measured beef at 62F stored on top shelf of two door refrigerator. Per employee, it was transferred from central kitchen to her less than 1 hour ago and it cooling down. The containers were covered with a wrap.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] PIC uncovered the containers for rapid cooling.

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: Observed a hole in back screen door.

[CA] Repair the holes.

Observed a cell phone stored on prep table at front.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

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

Inspector Observations: Observed accumulation of food debris, dust and dirt under shelves near back door.

[CA] Clean the floors and maintain in good condition.

Accumulation of grease on walls around cookline area.

[CA] Clean the walls and maintain in good condition.

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Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
Broth	Burner (hot holding)	163.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Boiled eggs	On prep table	67.00 Fahrenheit	
Cooked beef	Top shelf of two door refrigerator	62.00 Fahrenheit	
Rice	Hot holding	145.00 Fahrenheit	
Pork soup	Front prep refrigerator	41.00 Fahrenheit	
Noodles	Refrigerator/Freezer unit	41.00 Fahrenheit	
Noodles	On prep table	64.00 Fahrenheit	
Beef	Hot holding unit	143.00 Fahrenheit	
Rice cake	Refrigerator/freezer unit	22.00 Fahrenheit	
Boiled eggs	Single door refrigerator	41.00 Fahrenheit	
Pork	Hot holding	138.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	
Raw beef	Glass slide door refrigerator	41.00 Fahrenheit	
Cooked beeg	Bottom shelf of two door refrigerator	41.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	

Overall Comments:

Follow-up inspection will be conducted on 10/07/25 to follow up on major violations. Ensure major violations are corrected and kept in compliance. Failure to comply will result in second re-inspection charged at \$298/hr for a minimum 1 hour charge, billed to facility. Do not remove, discard, cover-up or tamper with yellow placard. Failure to comply will result in enforcement actions. Contact district specialist at (408) 918-3460 to schedule follow-up inspection.

Facility shall provide a temperature log to keep track of temperature and cooling process of PHFs that are delivered from Hunan Mifen Central Kitchen.

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 **10/16/2025**. 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: NA JI
MANAGER
Signed On: October 02, 2025