

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 FA0290034 - HUNAN MIFEN		Site Address 471 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 04/01/2025		Placard Color & Score GREEN 82		
Program PR0434998 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name YI QIAN		Inspection Time 11:00 - 12:30			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By GIAOWEN CHEN				FSC SHIQIN ZHOU 10/25/2026

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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				
K07	Proper hot and cold holding temperatures		X					N
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							

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	X	
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	X	
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: *Walk in unit with food cooked last night and placed within containers were at 50F.*

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

[SA] *Do not place a lid on warm food. Always leave it open until it reach 41F then placed a lid for proper air circulation to bring the temperature down.*

Minor Violations

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

Inspector Observations: *Two out of one paper towel dispenser in kitchen area was empty because paper towel dispenser is stuck and facility is using a paper towel roll.*

[CA] *Properly wash hands with soap, warm water and dry using single use paper towels as required.*

[SA] *Rearrange paper towel dispenser so it can be open and refilled. Facility is required to use a single use paper towel.*

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

Inspector Observations: *Food containers were placed on top of each other with lid inside the walk in cooler.*

[CA] *Properly store cooling foods in such a way to allow proper air flow. When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Meat containers on floor inside the walk in freezer.*

[CA] *Food shall be stored at least 6 inches above the floor inside the walk in cooler and freezer to prevent contamination.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Soy sauce containers in use to store sauces.*

[CA] *Single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle) shall not be reused to store food.*

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
GREEN STEW	HOT HOLDING	160.00 Fahrenheit	
BEAN SOUP	HOT HOLDING	148.00 Fahrenheit	
JELLY	REFRIGERATION FRONT	40.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
RED STEW	HOT HOLDING	162.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
STEAMED RICE	HOT HOLDING	155.00 Fahrenheit	
OAT BROTH	REFRIGERATION FRONT	40.00 Fahrenheit	
PIG CURRY	WALK IN COOLER 2	50.00 Fahrenheit	
BROTH	STOVE	190.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
CHICKEN	WALK IN COOLER COOLING	48.00 Fahrenheit	
FISH WHOLE	WALK IN COOLER 1	40.00 Fahrenheit	
SANITIZER	DISHWASHER	100.00 PPM	
BEEF CURRY	WALK IN COOLER 2	49.00 Fahrenheit	
BEEF	WALK IN COOLER 1	41.00 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 **4/15/2025**. 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

Qiao Wen Chen

Received By: Giaowen Chen
PIC
Signed On: April 01, 2025