

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 07/10/2026
Program PR0302877 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name CL PARTNERS INTERNATION	Inspection Time 16:15 - 17:30
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By JAAK YIN WESLEY CHAN

Placard Color & Score

YELLOW
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)

This violation found not in compliance on 07/10/2026. See details below.

Cited On: 07/10/2026

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

Inspector Observations: Cold-served duck and steamed dim sum stored on the front counter area were measured between 49°F and 55 °F. The PIC said the cold-served duck was taken from the fridge an hour ago while the dim sum was steamed 30 minutes ago.

[CA] All potentially hazardous foods like meat, seafood, poultry, dairy products, cooked vegetables, cooked cereals, greens, and diced tomatoes shall always be held at 41°F or below or at 135°F or above. If these food products are stored at room temperature, time/temperature logs must be properly used which indicate the time the food product was taken from the safe temperature zone, and the time the food products shall be discarded. The owner voluntarily condemned and destroyed the products (COS).

Partially cooked noodles and rice and cooked ducks stored on the preparation table and the drying shelves back in kitchen area were measured between 50 oF and 135 oF as well. The chef said the ducks were cooked an hour ago and the noodle with the rice were taken from the walk-in cooler less than two hours ago.

[CA] All potentially hazardous foods like boiled boba beans, garlic in oil; cut melons; raw sprouts; cooked foods of plant origin; foods of animal origin and any other food capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms or the slower growth of Clostridium botulinum shall always be held at 41°F or below or at 135°F or above. If any of these food products are going to be stored at room temperature, time might be used as a public health control with implementing a proper time/temperature control mechanism. The person in charge said the boba beans. The person in charge time coded the food products to be used within the next two hours (SA).

Follow-up By
07/10/2026

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)

Inspector Observations: The handwash sink located back in the kitchen area was being used to store single use utensils and equipment.

[CA] Make the handwash sink easily accessible for employees to wash their hands whenever it is necessary. The manager removed the utensils.

Follow-up By
07/10/2026

Cited On: 07/10/2026

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

Inspector Observations: Multiple dead cockroaches were observed on the floor back in the storage area.

[CA] Conduct a thorough cleaning of the floor areas immediately.

Follow-up By
07/17/2026

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Measured Observations

Item	Location	Measurement	Comments
Chlorine	Three compartment warewash sink	100.00 PPM	
Steamed dim sum	Front counter area	110.00 Fahrenheit	
Cold Duck	Front counter area	56.00 Fahrenheit	

Overall Comments:

Note: The restaurant was issued a conditional pass for improper storage of potentially hazardous foods and for employees washing utensils/equipment without sanitizer. During today's follow-up inspection:

- 1. Some of the potentially hazardous food products were stored cold inside the fridge or on the service counter and preparation table using time as a public health control method. However, cold duck and steamed dim sum stored on the steam table were measured out of the safe temperature zone.**
- 2. Employee was observed washing dishes by soaking on soapy water, rinsing then with clean water, and sanitize the dishes with ppm chlorine in the three compartment warewash sink. However, the only handwash sink located in the kitchen was being used to store reusable utensils.**

Since two major violations were observed during the time of this inspection, the conditional pass placard shall stay in place.

- 2. I have to wait an hour until the owner of the facility comes back from a merchandise purchase.**

This follow-up inspection is conduct free of charge. However, any upcoming follow-up inspections shall be conducted at a charge of \$282.00/hour. Please contact the district inspector for a follow-up inspection.

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 **7/24/2026**. 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 10, 2026