

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 07/18/2024
Program PR0302877 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name CL PARTNERS INTERNATION	Inspection Time 09:30 - 10:10
Inspected By NHA HUYNH	Inspection Type FOLLOW-UP INSPECTION	Consent By YAN HUANG	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/15/2024

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

Compliance of this violation has been verified on: 07/18/2024

Cited On: 07/15/2024

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

Compliance of this violation has been verified on: 07/18/2024

Cited On: 07/18/2024

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Observed one live and several dead cockroaches around the water heater.

[Corrective Action] Food facility shall be kept free of pest. Clean areas of dead cockroaches.

[Suitable Alternative] Employee eliminated the cockroach.

Minor Violations

Cited On: 07/18/2024

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

Inspector Observations:

Accumulation of old food debris observed on the floor under the cookline.

[Corrective Action] Thoroughly clean and maintain clean.

Measured Observations

N/A

Overall Comments:

A follow-up inspection was conducted to verify major violations from routine inspection conducted on 07/15/2024 are in compliance.

Handwash sink observed stocked with soap and paper towels.

Food items at the service area observed labeled with hand written time. TPHC form observed partially filled out. Ensure all items kept on time control are listed in the TPHC form.

Continue to work on violations noted on last inspection report.

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 **8/1/2024**. 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.

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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

Shu Yan Huang

Received By: Yan Huang
Employee
Signed On: July 18, 2024