

# 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 FA0260576 - HUNAN MIFEN		Site Address 1149 N LAWRENCE EX, SUNNYVALE, CA 94089		Inspection Date 03/17/2026	
Program PR0381948 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HUNAN MIFEN DUBLIN INC		Inspection Time 13:45 - 15:40
Inspected By MAVERICK CHIN	Inspection Type ROUTINE INSPECTION	Consent By EVAN LUO	FSC Evan Luo 12/14/2029		

Placard Color & Score

**YELLOW**

**55**

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		X			N
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records						X	N
K09 Proper cooling methods		X		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		X			S
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				S

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	X	
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	X	
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations:**

*Employee observed handling soiled dishes and utensils, then resumed food preparation.  
Employee loaded soiled dishes into the mechanical dishwasher, then proceeded to handle the clean dishes after they had been ran through the dishwasher.  
Employee observed using personal phone, then continued onto food service.  
Employee observed scratching face, then continued onto food preparation.*

Follow-up By  
03/20/2026

**[CA] Employees shall wash their hands in all of the following scenarios:**

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) After using the toilet room.
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled equipment or utensils.
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw food and working with ready-to-eat food.
- (9) Before initially donning gloves for working with food.
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- (11) After engaging in other activities that contaminate the hands.

**[COS] Employees properly washed hands. Affected dishes re-ran through the mechanical dishwasher.**

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

**Inspector Observations:**

*Numerous potentially hazardous foods, including raw beef, chili garlic oil, noodles, cooked cabbage, and pickled greens measured between 64F and 103F while maintained on the prep table across from the cook-line. Per the manager, items are held at room temperature for lunch service for a period not to exceed 4 hours, then placed back into the refrigerator after lunch service. No evidence of time labeling observed.*

Follow-up By  
03/20/2026

*Braised pork belly measured 119F, and braised beef measured 130F while maintained in the left-side steam table. Per the manager, items had been cooked less than 2 hours prior in preparation for lunch service.*

*Soft boiled egg measured 67F while maintained in a container on top of the prep inserts in the prep cooler at the front service area. Per staff, egg had been cooked less than 2 hours prior.*

*Numerous potentially hazardous foods measured between 43F and 44F while maintained in the right-side upright cooler at the back of the kitchen. Ambient of the unit measured 44F via probe and via an internal thermometer. After leaving the door closed, ambient of the unit measured 41F.*

*\*Note: Ensure refrigeration units are capable of maintaining at 41F or below.*

**[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.**

**Ensure potentially hazardous foods are not held above the load limit in refrigerators, as they may be unable to maintain at 41F or below.**

**Note: If facility opts to use time as a public health control, the following shall apply:**

**When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to**

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*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] Items held at ambient were discarded at the end of lunch service, per TPHC requirements. TPHC form filled out with staff. Items in the left-side steam table reheated to 200F. Manager turned up the setting of the left-side steam table.*

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations:**

*Cooked pork measured 56F while maintained in a deep container kept tightly covered with plastic wrap in the right-side two door upright cooler at the back of the kitchen. Large amounts of condensation observed on the interior of the plastic wrap. Per staff, it had been cooked last night, then placed into the unit and maintained there overnight to cool down.*

Follow-up By  
03/20/2026

*[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] Pork was voluntarily discarded.*

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

**Inspector Observations:**

*Chlorine sanitizer measured 0 ppm in the mechanical dishwasher while in active use to wash various utensils and dishes. Bottle of chlorine sanitizer feeding into the machine observed to be nearly empty.*

Follow-up By  
03/20/2026

*[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.*

*[COS] Dishwashing employees replaced the empty bottle with a full bottle and primed the machine. Chlorine sanitizer remeasured at 50 ppm in the mechanical dishwasher.*

**Minor violation:**

**1. Accumulation of black, mold like substance on the interior panels of the ice machine.**

*[CA] Clean regularly to prevent buildup. Food contact surfaces shall be maintained clean.*

**2. Clean, wet dishes observed stacked up on drying racks in a manner that does not facilitate air drying.**

*[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.*

## Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations:**

*One of the employees present could not provide a valid food handler card. Manager attempted to show a food handler card for an individual named "Annie"; However, when questioned, the employee stated that his name was "Manuel".*

*[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

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**Inspector Observations:**

*Employee observed chewing gum while working in the kitchen area.*

**[CA] No employee shall eat in the food prep, food contact storage, or food storage areas, use designated area.**

**Employees shall drink from containers with tight fitting lids and straws to prevent contamination.**

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

**Inspector Observations:**

*Fresh rodent droppings observed on the floor of the dry storage room, directly adjacent to a snap trap. Per employees, they thoroughly clean the floors and walls every day.*

Follow-up By 03/19/2026
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**\*No other evidence of rodent activity observed\***

*Manager provided a recent pest control service report from City Hunt Pest control, conducted on 2/20/2026.*

*Report noted no vermin observations.*

**[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.**

**[COS] Rodent droppings cleaned up.**

**\*Note: Strongly recommend scheduling a pest control service prior to the follow-up inspection.**

**A follow-up inspection will be conducted in the next 48 hours. Additional evidence of rodent activity may result in further enforcement action.**

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

**Inspector Observations:**

*Scallions and cilantro are offered for consumer self service at the front service counter, but lack any form of preventing splash/sneeze contamination.*

**[CA] Food on display shall be protected from contamination by the use of packaging, counter, service line, or sneeze guards that intercept a direct line between the consumer's mouth and the food being displayed, containers with tight-fitting securely attached lids, display cases, mechanical dispensers, or other effective means.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations:**

*The right-side goose neck faucet of the three compartment sink is inoperable. Water does not come out of the faucets.*

**\*Note: Sprayer nozzle is functional. Left-side goose-neck faucet does not reach the right compartment of the three compartment sink.**

**[CA] Repair diverter valve so that the right-side goose neck faucet is capable of outputting water.**

## Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooling methods.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Time as a public health control; procedures & records.

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## Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	mechanical dishwasher	0.00 PPM	remeasured at 50 ppm
broth	prep cooler - front service	40.00 Fahrenheit	
braised pork belly	steam table - left	119.00 Fahrenheit	
warm water	hand sink - bathrooms	100.00 Fahrenheit	
warm water	hand sink - kitchen	100.00 Fahrenheit	
beef short rib	steam table - right	161.00 Fahrenheit	
tofu	two-door upright cooler - right	44.00 Fahrenheit	
soft boiled egg	prep cooler - front service	40.00 Fahrenheit	
noodles	ice bath - rolling bucket	41.00 Fahrenheit	
frozen shrimp balls	upright freezer	8.00 Fahrenheit	
frozen beef tripe	upright freezer	8.00 Fahrenheit	
braised beef	steam table - middle	159.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
ambient	two-door upright cooler - right	44.00 Fahrenheit	remeasured at 41F
ambient	two-door upright cooler - left	37.00 Fahrenheit	
beef broth	stovetop	203.00 Fahrenheit	
raw shell eggs	two-door upright cooler - left	41.00 Fahrenheit	
braised beef	steam table - left	130.00 Fahrenheit	
cooked beef	two-door upright cooler - right	43.00 Fahrenheit	

## Overall Comments:

*Two or more major violations were cited during the routine inspection.*

*A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.*

*Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.*

*The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.*

*\*Note: TPHC (time as a public health control - 4 hour rule) form filled out with staff. Facility may opt to use time, or facility may opt to use temperature control (ice baths) for potentially hazardous foods maintained out in ambient temperature.*

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 **3/31/2026**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



Received By: Evan  
 Manager  
 Signed On: March 17, 2026