

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 FA0282822 - MIAN		Site Address 19389 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 03/17/2026		Placard Color & Score GREEN 73		
Program PR0424247 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MIAN CUPERTINO INC		Inspection Time 12:10 - 14:30			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By JACK				FSC Ruxin Chen 3/16/31

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						S
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records	X						S
K09	Proper cooling methods					X		
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						N
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	X
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	X
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	X	
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	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0282822 - MIAN		Site Address 19389 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 03/17/2026
Program PR0424247 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name MIAN CUPERTINO INC	Inspection Time 12:10 - 14:30
K48	Plan review		X
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: *The handwash sink located by the cook line has been removed. [CA] All handwash sinks shall be made available and able to provide warm water, soap, and single-use paper towels for employees to readily wash hands when required.*

[SA] *The three compartment sink will be conditionally approved to be used as a designated handwash sink until the handwash sink is put back. Ensure that three compartment sink is readily accessible for cook line employees to use for handwashing.*

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Potentially hazardous foods measured at improper holding temperatures. Beef over-stacked in food prep unit across from cook line measured at 46F. Inside the walk-in cooler: raw beef, tofu, cut tomatoes, and beef measured at 42F-48F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.*

[COS] *Temperature setting of the walk-in cooler was adjusted and ambient temperature is measured at 41F after COS.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Raw beef observed stored above vegetables inside the walk-in cooler. [CA] Store raw foods separate or below ready-to-eat foods to prevent cross-contamination.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Gallon spray bottle of cleaner is stored above the upright reach-in freezer with the hose hanging down over boxes of produce. [CA] Chemicals shall be stored separately away from or below food to prevent cross-contamination.*

[COS] *Employee relocated the spray bottle.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Lacking chemical test strips to measure the applicable sanitizers used in facility. [CA] Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Ambient temperature of the walk-in cooler was measured from 47F to 52F during the duration of the inspection.*

[CA] *Refrigeration must be capable of maintaining potentially hazardous foods at 41°F or below.*

[COS] *Temperature setting of the unit is adjusted and measured at 41F.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Wiping towels are observed used, reused, and stored on prep surfaces. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

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

OFFICIAL INSPECTION REPORT

Facility FA0282822 - MIAN	Site Address 19389 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 03/17/2026
Program PR0424247 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MIAN CUPERTINO INC	Inspection Time 12:10 - 14:30

Inspector Observations: 1) Leak observed under the three compartment warewash sink. [CA] Repair leak and maintain in good repair.

2) Drain pipe under the three compartment sink extends into the floor sink. [CA] Provide a minimum of a 1 inch air gap between the end of equipment drain lines and the rim of the floor sink to protect equipment from back flow contamination.

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: At time of inspection, back doors were kept partially open. [CA] Keep doors connecting to outside the facility closed when not in use to prevent the entrance of vermin.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: 1) Facility installed a walk-in cooler without first submitting plans to this department's plan check for review and approval.

2) An unapproved sauce dispensing machine is added into the kitchen.

[CA] The addition or modification of cooking OR equipment with plumbing requirements SHALL be submitted to this department's Plan Check for review and approval prior to installation/use. Food contact equipment shall be NSF certified or equivalent.

Contact plan check at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

*Submit plans for equipment by 4/07/26. Failure to do so may result in additional enforcement action.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Raw beef	Walk-in cooler	48.00 Fahrenheit	
Beef	Food prep unit at front counter	39.00 Fahrenheit	
Eggs	Prep table	113.00 Fahrenheit	Subject to time
Hot water	Three compartment sink	120.00 Fahrenheit	
Ambient	Walk-in cooler	52.00 Fahrenheit	
Noodles	Walk-in cooler	42.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Beef	Food prep unit insert	46.00 Fahrenheit	
cut tomatoes	Walk-in cooler	45.00 Fahrenheit	
Beef	Food prep unit	38.00 Fahrenheit	
tofu	Walk-in cooler	44.00 Fahrenheit	
Sanitizing rinse	High temperature dishwasher	161.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Beef	Walk-in cooler	41.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	43.00 Fahrenheit	
Wood ear mushrooms	Food prep unit at front counter	39.00 Fahrenheit	

Overall Comments:

Review facility's most recent pest control service report dated 3/10/26. Report notes no vermin activity within the facility.

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.

OFFICIAL INSPECTION REPORT

Facility FA0282822 - MIAN	Site Address 19389 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 03/17/2026
Program PR0424247 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name MIAN CUPERTINO INC	Inspection Time 12:10 - 14:30

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: Ruixin
Manager

Signed On: March 17, 2026