

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 FA0271034 - LIUKOUSHUI CHONGQING NOODLE		Site Address 19052 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 08/24/2026
Program PR0408935 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name NEIGHBORHOOD KITCHEN I	Inspection Time 12:00 - 13:00
Inspected By KAYA ALASSFAR	Inspection Type FOLLOW-UP INSPECTION	Consent By AMY	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/13/2026

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

This violation found not in compliance on 08/24/2026. See details below.

Cited On: 08/13/2026

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

This violation found not in compliance on 08/24/2026. See details below.

Cited On: 08/13/2026

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

This violation found not in compliance on 08/24/2026. See details below.

Minor Violations

Cited On: 08/24/2026

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee observed preparing food on a tray on top of a trash can.

[CA] Food preparation shall only occur in approved areas.

Cited On: 08/24/2026

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee touched the trash can and did not properly wash hands before continuing food preparation.

[CA] Employees are required to wash their hands: before beginning work before handling food / equipment / utensils as often as necessary, during food preparation, to remove soil and contamination when switching from working with raw to ready to eat foods, after touching body parts after using toilet room or any time when contamination may occur.

[COS] Employee was directed to properly wash his hands.

Cited On: 08/24/2026

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

Inspector Observations: Hand sink by the cookline observed to be partially obstructed.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Cited On: 08/24/2026

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

Inspector Observations: Measured the following PHFs at improper holding temperatures:

Held for less than 2h per PIC : in the prep refrigerator at the cookline: chicken wings (47F), at service station : raw steak (46F)

[COS] Potentially hazardous foods shall be held at or below 41°F or at or above 135°F.

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Measured Observations

Item	Location	Measurement	Comments
potato soup	steam table	167.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
raw steak	service station	46.00 Fahrenheit	
chicken wings	prep refrigerator by cookline	46.00 Fahrenheit	
mushroom soup	steam table	165.00 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 **9/7/2026**. 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: Amy
PIC
Signed On: August 24, 2026