

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 FA0289379 - AMAZING BOOKS & GIFTS		Site Address 10601 S DE ANZA BL 209, CUPERTINO, CA 95014		Inspection Date 01/20/2026		Placard Color & Score GREEN 85		
Program PR0433810 - LIMITED FOOD SERVICE CAT 1 - FP75			Owner Name ACE INVESTMENT GROUP		Inspection Time 15:15 - 16:15			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By YA SHAN LIU				FSC Not Available

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records		X		X			N
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						
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		
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		
K32	Food properly labeled and honestly presented		X
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		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		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: [REPEAT VIOLATION] Observed multiple potentially hazardous food items stored on counter-tops in the back storage room without any time labeling or time log. Per operator, potentially hazardous foods stored from 2:00pm.

[CA] When time only, rather than time and temperature is used as a public health control, potentially hazardous foods shall be time marked to 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.

[SA] Operator to serve all potentially hazardous foods stored out of temperature control by 6:00pm, for a total of 4 hours from when removed from temperature control or discard.

Minor Violations

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

Inspector Observations: [REPEAT VIOLATION] Food safety manager's certificate expired as of 2024.

[CA] Ensure at least one valid food safety manager's certificate is obtained. All other employees that handle food shall obtain food handler cards.

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Observed several prepackaged shelf-stable snacks and sauces stored in the facility without proper labeling. Observed labeling on products are from Taiwan.

Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor. Imported prepackaged food products shall bear all labeling requirements as required by the FDA.

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: In the back storage room, observed three freezer chests installed with frozen food products, a residential type upright refrigerator/freezer, and two undercounter refrigerators installed.

[CA] Ensure only approved equipment is installed and used within the facility. Continued use of unapproved equipment may result in further enforcement including impound of unapproved equipment and additional inspection fees.

Performance-Based Inspection Questions

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

Measured Observations

Item	Location	Measurement	Comments
various potentially hazardous food items (packaged from restaurants, and prepackaged items)	counter-top	68.00 Fahrenheit	Measured between 42F and 68F. Per operator, all food products obtained starting from 2:00pm.
hot water	handwash station	100.00 Fahrenheit	
frozen dumplings	2 door reach in refrigerator/freezer	8.00 Fahrenheit	
soup	2 door undercounter refrigerator	41.00 Fahrenheit	
frozen sausage	freezer chest	2.00 Fahrenheit	

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Overall Comments:

Facility has currently expanded out of the allowance for food storage and retail sales under the FP75 permit. Facility to be evaluated and may be required to submit plans for plan review for an expanded permit to sell and store potentially hazardous foods.

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 2/3/2026. 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: YA SHAN LIU
OWNER
Signed On: January 20, 2026