

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 07/16/2025	
Program PR0408935 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name NEIGHBORHOOD KITCHEN I		Inspection Time 11:55 - 12:45
Inspected By DENNIS LY		Inspection Type FOLLOW-UP INSPECTION		Consent By GRACE	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 07/15/2025

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

Compliance of this violation has been verified on: 07/16/2025

Cited On: 07/15/2025

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

Compliance of this violation has been verified on: 07/16/2025

Cited On: 07/15/2025

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Compliance of this violation has been verified on: 07/16/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Pork	Hot holding	138.00 Fahrenheit	
Beef	Hot holding	145.00 Fahrenheit	
Cooked veggies	Hot holding	140.00 Fahrenheit	

Overall Comments:

Follow-up for routine inspection conducted on 7/15/25.

Verified that major violations are still in compliance:

- Handwash sinks were able to provide water, soap, and single-use paper towels.
- Employees were able to demonstrate proper handwashing.
- Potentially hazardous foods were properly reheated prior to hot holding.

Discussed with PIC regarding placement of raw meat at the self-service line to prevent cross-contamination.

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 **7/30/2025**. 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



Received By: Amy
Employee

Signed On: July 16, 2025