

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 FA0257517 - LIANG'S VILLAGE		Site Address 20530 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 10/13/2025		Placard Color & Score GREEN 82		
Program PR0376555 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JAJE FOODS, INC		Inspection Time 12:45 - 14:40			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By AUSTIN LIANG				FSC Austin Liang 11/21/26

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			S
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				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						

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		
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		X
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		X
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

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

Inspector Observations: Potentially hazardous foods measured at improper hot holding temperatures at the steam table. Pork and beef with egg measured at 97 - 120F. [CA] Potentially hazardous foods when hot holding shall be held at or above 135F.

[COS] Employee reheated the food to 165F.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Cooked chicken inside the walk-in cooler is cooling while inside a fully enclosed containers. [CA] Potentially hazardous foods that are cooling shall be kept uncovered or loosely covered to help facilitate rapid cooling.

[COS] Employee removed the lid from the container.

K14 - 3 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: Sanitizing rinse at the high temperature dishwasher is measured at 155F. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F.

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

Inspector Observations: Chlorine sanitizer in sanitizer bucket for wiping towels is measured at over 200 ppm. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).
[COS] Employee diluted the solution until it measured 100 ppm

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: Back door is kept open at time of inspection. [CA] Keep back door closed when not in use to prevent the entrance of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Pork	Food prep unit	39.00 Fahrenheit	
Cooked beef	Walk-in cooler	41.00 Fahrenheit	
Pig ears	Food prep unit	41.00 Fahrenheit	
Tofu	Walk-in cooler	40.00 Fahrenheit	
Pork	Steam table	97.00 Fahrenheit	
Egg	Reach-in cooler behind front counter	39.00 Fahrenheit	
Raw chicken	Walk-in cooler	39.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Raw pork	Food prep unit	39.00 Fahrenheit	
Noodles	Reach-in cooler behind front counter	38.00 Fahrenheit	
Bean sprouts	Walk-in cooler	41.00 Fahrenheit	
Chlorine sanitizer	Sanitizer bucket	200.00 PPM	Measured at 100 ppm after COS
Beef with egg	Steam table	120.00 Fahrenheit	
Raw pork	Drawer cooler	37.00 Fahrenheit	
Chicken	Walk-in cooler - cooling	60.00 Fahrenheit	
Raw beef	Walk-in cooler	39.00 Fahrenheit	
Raw chicken	Drawer cooler	37.00 Fahrenheit	
Dumplings	Drawer cooler	41.00 Fahrenheit	
Sanitizing rinse	High temperature dishwasher	155.00 Fahrenheit	
Rice	Hot holding	150.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	

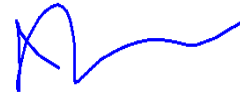
Overall Comments:

Discussed with operator regarding keeping handwash sinks accessible, and using approved utensils for bulk food containers.

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 **10/27/2025**. 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.

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: Austin Liang
Manager
Signed On: October 13, 2025