

# 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

|                                                                                  |  |                                                                 |                                              |                                      |                                         |                                                                                                                                                                |  |                                          |
|----------------------------------------------------------------------------------|--|-----------------------------------------------------------------|----------------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------|--|------------------------------------------|
| <b>Facility</b><br>FA0287123 - LIUYISHOU HOT POT SAN JOSE/LIUYISHOU HO           |  | <b>Site Address</b><br>1199 S DE ANZA BL 10, SAN JOSE, CA 95129 |                                              | <b>Inspection Date</b><br>12/17/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>78</b> </div> |  |                                          |
| <b>Program</b><br>PR0430680 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                                 | <b>Owner Name</b><br>LIUYISHOU HOT POT CUPEF |                                      | <b>Inspection Time</b><br>11:55 - 14:00 |                                                                                                                                                                |  |                                          |
| <b>Inspected By</b><br>FRANK LEONG                                               |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                    |                                              | <b>Consent By</b><br>SEAN WANG       |                                         |                                                                                                                                                                |  | <b>FSC</b> SHENGFENG ZHENG<br>05/03/2027 |

  

| 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     | X      |     |     | N   |
| K06                            | Adequate handwash facilities supplied, accessible                           |    |       | X     | X      |     |     | N   |
| K07                            | Proper hot and cold holding temperatures                                    | X  |       |       |        |     |     | S   |
| 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                                          | X   |     |
| K27                   | Food separated and protected                                                        |     |     |
| K28                   | Fruits and vegetables washed                                                        |     |     |
| K29                   | Toxic substances properly identified, stored, used                                  |     |     |
| K30                   | Food storage: food storage containers identified                                    | X   |     |
| 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                    | 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               |     |     |
| 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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| Program<br>PR0430680 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |                                   | Owner Name<br>LIUYISHOU HOT POT CUPERTINO, LLC           | Inspection Time<br>11:55 - 14:00 |
| 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: At the self-service area, measured containers of cold dishes including tripe, edamame, and honeydew held above 41F. Per operator, food items stored since the beginning of lunch service at 11:00am. Previously discussed with operator that these items are to be maintained using time due to lack of proper holding/refrigeration. No time labels placed on potentially hazardous foods at the self-service area.**

**[CA] Potentially hazardous foods maintained by time rather than time and temperature shall be time labeled when removed from temperature control and served within 4 hours or discard.**

**[COS] Operator placed time labels on containers of PHF at the self-service area and to be discarded by 3:00pm. Continued non-compliance with TPHC requirements may result in further enforcement.**

### Minor Violations

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

**Inspector Observations: Operator attempted to prepare meat after cleaning surfaces. Operator was instructed to wash hands prior to preparation.**

**[CA] Employees shall properly wash hands at the handwash station when changing tasks and/or when hands have been contaminated. Employees shall properly wash hands using the handwash station with warm water, hand soap and paper towels.**

**[COS] Operator instructed to properly wash hands at the handwash station.**

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

**Inspector Observations: At the meat prep area, at the handwash station, observed hand soap does not properly dispense from the hand soap dispenser. In the kitchen area, at the handwash station, observed paper towels stored outside of the paper towel dispenser.**

**[CA] Ensure handwash station is stocked with hand soap and paper towels in their respective dispensers to allow for proper handwashing.**

**[COS] Operator repaired hand soap dispenser and placed additional hand soap in the dispenser. Operator placed paper towels in the paper towel dispenser.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations: Observed containers of frozen soup stored on the counter-top for thawing.**

**[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: In the walk-in refrigerator, observed containers of food stored on the floor.**

**[CA] Ensure all food is stored at least 6" off the floor on approved shelving.**

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K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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:** *At the dining area, observed the use of unapproved refrigeration/self-service equipment. Observed an unapproved self-service unit planned for use in the dining area.*

**[CA] Ensure all unapproved equipment is removed from the facility. All refrigeration shall be able to properly hold potentially hazardous foods at 41F and below. Any continued use of unapproved equipment or storage of unapproved equipment within the facility may be impounded. Continued non-compliance may result in additional enforcement including impound, additional fees for re-inspections, and/or office hearings.**

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

**Inspector Observations:** *Observed used wiping cloths stored on counter-tops and outside of sanitizer bucket.*

**[CA] Ensure all used wiping cloths are stored in the sanitizer bucket with applicable sanitizer.**

## Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.  
Needs Improvement - Hands clean/properly washed/gloves used properly.  
Needs Improvement - Time as a public health control; procedures & records.

## Measured Observations

| Item               | Location                         | Measurement       | Comments |
|--------------------|----------------------------------|-------------------|----------|
| fish roe           | 2 door prep unit                 | 41.00 Fahrenheit  |          |
| hot water          | 3 compartment sink               | 120.00 Fahrenheit |          |
| frozen soup        | counter-top                      | 35.00 Fahrenheit  |          |
| fried pork         | walk-in refrigerator             | 41.00 Fahrenheit  |          |
| frozen beef        | 2 door undercounter freezer      | 2.00 Fahrenheit   |          |
| tofu               | 2 door prep unit                 | 41.00 Fahrenheit  |          |
| frozen lamb        | freezer chest                    | 8.00 Fahrenheit   |          |
| wood ear mushroom  | 2 door prep unit                 | 41.00 Fahrenheit  |          |
| raw shelled eggs   | walk-in refrigerator             | 41.00 Fahrenheit  |          |
| hot water          | handwash sink                    | 100.00 Fahrenheit |          |
| chlorine sanitizer | warewash machine                 | 50.00 PPM         |          |
| soymilk            | 2 door undercounter refrigerator | 41.00 Fahrenheit  |          |
| raw beef           | walk-in refrigerator             | 41.00 Fahrenheit  |          |

## Overall Comments:

**\*\*\*Observed unapproved equipment stored in the facility. Equipment stated to be required for use from corporate for the franchise operation. Equipment without proper certification and without approvals from Santa Clara County Environmental Health Branch shall not be stored, installed, and used 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 **12/31/2025**. 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 |



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**Received By:** SEAN WANG  
SUPERVISOR

**Signed On:** December 17, 2025