

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 FA0205971 - LIUS TAIWAN RESTAURANT		Site Address 1306 LINCOLN AV, SAN JOSE, CA 95125		Inspection Date 08/13/2025	
Program PR0300676 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LIU, YING		Inspection Time 10:30 - 12:30
Inspected By TRAVIS KETCHU	Inspection Type ROUTINE INSPECTION		Consent By WAYNE ZHANG	FSC Hui Yun Zhang 2/17/2029	

Placard Color & Score
GREEN
73

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				
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records					X		
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	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	X	
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	X	
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	X	
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: Measured fried chicken at 56 F and cream sauce at 58 F within the side two door preparation fridge at the cook line. Ambient temperature of the unit measured at 55 F to 60 F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Chicken and cream sauce voluntarily discarded.

Minor Violations

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

Inspector Observations: Employees lack food handler cards.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: Paper towels stored outside of dispensers at the cook line and employee restroom hand wash sinks.

[CA] Paper towels shall be stored inside the dispenser to prevent potential contamination.

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: Measured the chlorine sanitizer concentration at 0 ppm within the warewashing machine (not actively in use).

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[COS] Chlorine system primed. Concentration remeasured at 50 ppm.

Observed the build-up of a mold like material on the inner panel of the ice machine (not in contact with ice).

[CA] Clean and sanitize ice machine as needed to prevent the build-up of mold like materials.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Raw shell eggs stored above ready to eat lettuce within both walk in refrigerators.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations: Bulk food storage containers stored on the floor of the rear dry storage room.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility lacks chlorine sanitizer test strips.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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, 114166, 114167, 114169, 114175, 114177, 114180, 114182

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Inspector Observations: Measured the ambient temperature of the two door preparation refrigerator at the cook line at 55 F to 60 F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Discontinue use of the unit to hold PHF's.

Observed the re-use of soy sauce buckets to store various food items within the dry storage and refrigerators.

[CA] Food containers intended for single use shall not be reused. Use NSF containers with tight fitting lids.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: The frp wall surrounding the janitorial area is in disrepair.

[CA] Securely attach frp to wall and seal cracks and crevices.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
raw beef	cook line open top prep fridge	40.00 Fahrenheit	
shrimp	2 door prep fridge 2	35.00 Fahrenheit	
cooked chicken	walk in fridge 2	36.00 Fahrenheit	
cooked noodles	walk in fridge 1	37.00 Fahrenheit	
chicken	walk in fridge	37.00 Fahrenheit	
raw egg	cook line open top prep fridge	39.00 Fahrenheit	
chlorine sanitizer	warewashing machine	0.00 PPM	
hot water	2 comp, prep and mop sinks	120.00 Fahrenheit	
cream sauce	2 door prep fridge	58.00 Fahrenheit	
creamer	1 door glass front fridge	37.00 Fahrenheit	
tofu	3 door reach in fridge	38.00 Fahrenheit	
salad	wall mounter fridge	39.00 Fahrenheit	
cooked chicken	2 door prep fridge	56.00 Fahrenheit	
warm water	hand wash sink	100.00 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 **8/27/2025**. 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: wayne zhang
pic

Signed On: August 13, 2025