

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 FA0306888 - LYU & KIM INC	Site Address 82-96 E SANTA CLARA ST K110, SAN JOSE, CA 951	Inspection Date 02/28/2025
Program PR0450301 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name KWAN KIM	Inspection Time 14:10 - 14:25
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By GARCIA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 02/28/2025

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

Compliance of this violation has been verified on: 02/28/2025

Cited On: 02/28/2025

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 02/28/2025

Cited On: 02/28/2025

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 02/28/2025

Cited On: 02/28/2025

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 02/28/2025

Cited On: 02/28/2025

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, 114125(b), 114141

Compliance of this violation has been verified on: 02/28/2025

Measured Observations

Item	Location	Measurement	Comments
Rice	Rice Cooker	150.00 Fahrenheit	
Tuna	Display Case Cooler	30.00 Fahrenheit	
Chlorine - Sanitizer	Three Compartment Sink	100.00 PPM	

Overall Comments:

This is a follow up inspection to verify compliance with major violations.

Observations:

K06: The hand sink was unobstructed and fully stocked.

K07: All PHFs were in temperature. Curry was being hot held on a burner and chicken will be made to order.

K08: The Rice pot was time marked appropriately.

K13: No adulterated foods were observed. Salmon was found thawing outside of packaging under refrigeration.

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K14: Chlorine solution measured at 100 ppm.

K39: Facility has provided an infrared thermometer. Ensure to provide a probe style thermometer to monitor final cook temperatures of thin meats such as chicken and measure interior temperatures of foods such as the curry.

Continue to correct any and all violations.

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 **3/14/2025**. 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: Eduardo Olivares
Cook
Signed On: February 28, 2025