

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 FA0287123 - LIUYISHOU HOT POT SAN JOSE/LIUYISHOU HO		Site Address 1199 S DE ANZA BL 10, SAN JOSE, CA 95129		Inspection Date 11/07/2024		Placard Color & Score YELLOW 67		
Program PR0430680 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LIUYISHOU HOT POT CUPEF		Inspection Time 13:05 - 15:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By STANLEY TSE				FSC SHENGFENG ZHENG 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						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		X			
K15	Food obtained from approved source							
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	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		
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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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 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 a lack of paper towels in the paper towel dispenser. [CA] Ensure handwash station is stocked with hand soap and paper towels to allow for proper handwashing. [COS] Operator restocked paper towel dispenser.*

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 chicken feet, peanuts with vegetable, 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 VC&D all potentially hazardous food items from the self-service area.*

K14 - 8 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: *At the warewash machine, measured chlorine sanitizer at 0 PPM. Warewash machine was in use. [CA] Ensure warewash machine is able to provide chlorine sanitizer at 50 PPM to allow for proper cleaning and sanitizing of utensils and equipment. [SA] Operator contacted Auto-Chlor to provide maintenance to warewash machine. Operator to discontinue use of warewash machine and to sanitize using the 3 compartment sink with either 100 PPM chlorine sanitizer or 200 PPM quaternary ammonia sanitizer.*

In the meat prep area, on the undercounter shelving of the prep table, observed food debris on wooden platters/plates stored. Wooden platters/plates intended for use in service. [CA] Ensure all food contact surfaces are properly cleaned and sanitized, and properly stored to prevent contamination.

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed fruit flies within the facility. Observed both the front and back doors are kept open. [CA] Ensure facility is kept free of fruit flies to prevent possible contamination of food. All doors that access the facility shall be kept closed to prevent an entrance for vermin.*

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: *REPEAT VIOLATION: At the meat prep area, in the freezer chest, observed beef and lamb rolls stored in contact with one another, and stored in contact with the freezer walls. At the same area, in the 2 door undercounter freezer, observed raw meat stored directly on the shelf. [CA] Ensure beef, lamb, and pork are stored separately to prevent possible cross-contamination. Store frozen pieces of meat in separate containers in the freezer chest to prevent possible contamination.*

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

Inspector Observations: *In the meat prep area, on the undercounter shelving of the prep table, observed worn wooden platters/plates stored. [CA] Ensure equipment used for food service is smooth, durable, easily cleanable and of an approved material. Discontinue use of wooden platters/plates for food service.*

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

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Inspector Observations: *Observed the use of wiping cloths to cover vegetables. [CA] Discontinue use of wiping cloths to cover food to prevent possible contamination of food.*

Observed wiping cloths placed in a sanitizer bucket with water and without any sanitizer. [CA] Ensure wiping cloths are stored in a sanitizer bucket with 100 PPM chlorine sanitizer or 200 PPM quaternary ammonia sanitizer.

Performance-Based Inspection Questions

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

Measured Observations

Item	Location	Measurement	Comments
frozen beef roll	freezer chest	10.00 Fahrenheit	
beef tripe	walk-in refrigerator	41.00 Fahrenheit	
frozen lamb roll	walk-in freezer	5.00 Fahrenheit	
tomato base	2 door undercounter refrigerator	41.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	100.00 PPM	
edamame	self-service area	56.00 Fahrenheit	
quaternary ammonia sanitizer	3 compartment sink	400.00 PPM	
frozen lamb roll	2 door undercounter freezer	10.00 Fahrenheit	
beef aorta	2 door prep unit	39.00 Fahrenheit	
seaweed knots	walk-in refrigerator	41.00 Fahrenheit	
bamboo shoots	2 door prep unit	39.00 Fahrenheit	
honeydew	self-service area	68.00 Fahrenheit	
chicken feet	self-service area	48.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
seaweed knots	2 door prep unit	39.00 Fahrenheit	
chlorine sanitizer	sanitizer bucket	0.00 PPM	
cut tomato	walk-in refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
peanuts with vegetables	self-service area	56.00 Fahrenheit	
frozen beef roll	2 door undercounter freezer	10.00 Fahrenheit	
beef aorta	walk-in refrigerator	41.00 Fahrenheit	
beef tripe	2 door prep unit	40.00 Fahrenheit	
frozen lamb roll	freezer chest	10.00 Fahrenheit	
hot water	handwash sink (restroom)	100.00 Fahrenheit	
chlorine sanitizer	warewash machine	0.00 PPM	
frozen beef roll	walk-in freezer	5.00 Fahrenheit	
bamboo shoots	walk-in refrigerator	41.00 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 **11/21/2024**. 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: STANLEY TSE
OWNER

Signed On: November 07, 2024