

# 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> FA0207526 - LI YUAN DIM SUM		<b>Site Address</b> 2070 N CAPITOL AV, SAN JOSE, CA 95132		<b>Inspection Date</b> 07/03/2023		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>70</b> </div>		
<b>Program</b> PR0302877 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> LI YUAN DIM SUM, LLC		<b>Inspection Time</b> 14:15 - 16:15			
<b>Inspected By</b> DENNIS LY		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> REN JING HUANG				<b>FSC</b> Ren Jing Huang 5/9/25

  

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

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:** Food contact equipment are not properly cleaned and sanitized. Knives stored on the wall are observed dirty with food debris, bulk container used for sugar is observed with mold on the edges, dough presser is observed with accumulation of food debris. [CA] Food contact equipment shall be properly washed and sanitized after use.

[COS] The equipments are removed from use to be cleaned and sanitized.

Discussed with PIC how to clean and sanitize larger equipment.

### Minor Violations

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

**Inspector Observations:** Food handler cards for employees are not available. [CA] Food employees that handles, prepares, or serves food shall have a valid food handler card available.

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

**Inspector Observations:** Food from the afternoon placed into the the warmer located towards the back is subject to Time as a Public Health Control (TPHC) but is not properly time-marked on the log for that unit. However, the logs are maintained for the food items held at the front display and per employees - food are switched out at the same times every day. [CA] Food items that are not under proper temperature control and is subject to TPHC shall be properly time-marked with the start/end of a 4 hour period where it shall be discarded if not used.

[COS] Employee updated the TPHC log with the times.

K29 - 2 Points - Toxic substantances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations:** Spray bottles used in the kitchen are not labeled. [CA] Spray bottles used in a food facility shall be properly labeled to identify it's contents.

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

**Inspector Observations:** 1) Boxes of food are stored on the floor inside the walk-in cooler and in the dry storage hallway. [CA] Store food a minimum of six inches off the ground.

2) Bulk food containers are not labeled to identify it's contents. [CA] Working containers holding food or food ingredients that have been removed from it's original packages shall be identified with the common name of the food.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations:** Nonfood contact surfaces (storage shelves, exterior of cooking equipment, exterior of coolers and storage containers, exterior of sinks) are unclean with visible accumulation of food debris. [CA] Nonfood contact surfaces shall be kept free of accumulation of dust, dirt, food residues, and other debris.

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:** Chemical test strip to measure sanitizer not readily available[CA]Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).

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

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**Inspector Observations: Gaskets on doors of reach-in coolers at the cook line are in disrepair leaving an opened gap when the doors are closed. [CA] Replace gaskets on refrigeration units and maintain in good repair.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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

**Inspector Observations: Wiping towels are used, reused, and stored on food prep surfaces.**  
**[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] PIC prepared sanitizer solutions for the towels.**

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

**Inspector Observations: Floors, walls, and ceilings in areas of the kitchen are unclean. There is accumulation of food debris on the floor in the dry storage hallway; accumulation of food debris under equipment and prep table; and food residues observed on the wall and ceiling by the food prep sink. [CA] Clean floor, walls, and ceilings on a frequent basis.**

## Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.  
Needs Improvement - Time as a public health control; procedures & records.

## Measured Observations

Item	Location	Measurement	Comments
Bean sprouts	Reach-in cooler at cook line	39.00 Fahrenheit	
BBQ pork buns	Walk-in cooler	41.00 Fahrenheit	
Raw pork	Reach-in cooler at cook line	39.00 Fahrenheit	
Noodles	Reach-in cooler at cook line	40.00 Fahrenheit	
pork and veggie buns	Reach-in coolers at front	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Chicken feet	Reach-in cooler at cook line	38.00 Fahrenheit	
Taro cake	Reach-in coolers at front	40.00 Fahrenheit	
Fried pork rolls	Cooling	108.00 Fahrenheit	Per PIC, food has been cooling for 30 mins
Egg noodles	Walk-in cooler	41.00 Fahrenheit	
Hot dogs	Reach-in cooler	40.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Liquid eggs	Reach-in cooler	41.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	40.00 Fahrenheit	
Rice noodles	Reach-in cooler at cook line	40.00 Fahrenheit	

## Overall Comments:

**Reminded and discussed with operator about proper TPHC procedures and that food shall be discarded if not used within 4 hours.**  
**TPHC logs are maintained daily with the same times written.**

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 **7/17/2023**. 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: Ren  
Manager  
Signed On: July 03, 2023