

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 FA0257517 - LIANG'S VILLAGE		Site Address 20530 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 04/03/2026		Placard Color & Score GREEN 83		
Program PR0376555 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JAJE FOODS, INC		Inspection Time 09:00 - 10:00			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By STACEY				FSC Austin Liang 11/21/26

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						
K06	Adequate handwash facilities supplied, accessible	X						N
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records			X				N
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding		X		X			N
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	
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	X	
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		
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		
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		
K48	Plan review		

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K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: *Potentially hazardous foods , beefs and tendons, are observed reheating in the steam table. Items were measured between 67F to 120F. [CA] Reheating for hot holding shall be done rapidly using cooking equipment to reheat foods to at least 165 degrees fahrenheit at the core (F) for 15 seconds within 2 hours. [COS] Employee reheated the items to 165F at the cook top.*

Minor Violations

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

Inspector Observations: *Time as a Public Health Control procedures are not up to date as facility now operates breakfast on certain days. The discard time for specific items does not include early operating hours. [CA] Provide updated written procedures and time marking potentially hazardous foods utilizing time as a public health control (TPHC).*

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

Inspector Observations: *Case of raw beef observed thawing in the back prep room at room temperature. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F 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.*

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

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

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

Inspector Observations: *Knives are stored with it's blade between the crevice of prep units. [CA] Food contact surface of utensils shall be stored in a manner and location that is clean and protected from contamination.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Proper reheating procedures for hot holding.

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Measured Observations

Item	Location	Measurement	Comments
Bean sprouts	Walk-in cooler	39.00 Fahrenheit	
Cooked chicken	Walk-in cooler	40.00 Fahrenheit	
Raw chicken	Drawer cooler	39.00 Fahrenheit	
Fried egg	Prep unit subject to time	44.00 Fahrenheit	
Beef stew	Cook top	180.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Noodles	Reach-in cooler	38.00 Fahrenheit	
Tofu	Drawer cooler	39.00 Fahrenheit	
Dumplings	Drawer cooler	39.00 Fahrenheit	
Noodles	Reach-in cooler	36.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Ground beef	Steam table	86.00 Fahrenheit	
Beef	Steam table	120.00 Fahrenheit	
Beef	Reach-in cooler	38.00 Fahrenheit	
Raw Chicken	Walk-in cooler	38.00 Fahrenheit	
Raw beef	Walk-in cooler	38.00 Fahrenheit	
Tofu	Walk-in cooler	40.00 Fahrenheit	
Beef tendons	Steam table	67.00 Fahrenheit	
Pork	Steam table	156.00 Fahrenheit	
Raw chicken	Prep table	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 **4/17/2026**. 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: Stacey
Employee
Signed On: April 03, 2026