

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 FA0261448 - LIU ROAST FISH		Site Address 550 BARBER LN, MILPITAS, CA 95035		Inspection Date 05/18/2026		Placard Color & Score GREEN 69		
Program PR0383394 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name FIRERED TRIPLE INC		Inspection Time 12:40 - 14:30			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By YAN WANG				FSC Hongyang Zhang 01/11/2031

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	X			N
K06	Adequate handwash facilities supplied, accessible			X	X			
K07	Proper hot and cold holding temperatures	X						N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	X			N
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			S
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				S

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		
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	X	
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	X	
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

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:

REPEAT VIOLATION

1. Chlorine sanitizer measured 0 ppm in the mechanical dishwasher while in active use to wash dishes. Chlorine sanitizer intake tube observed outside of the bottle of chlorine. After placing intake tube into bottle of chlorine sanitizer, chlorine sanitizer measured 0 ppm after 5+ instances of priming and 5+ machine cycles.

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

[COS] Discontinue the use of the mechanical dishwasher until it is capable of outputting chlorine at 50 ppm. In the meantime, facility shall manually wash, rinse, and sanitize using bleach in the three compartment sink. Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

2. Two knives observed stored in between the crevice of a debris encrusted pipe and the wall. Upon prompting to remove the knives from the unsanitary location, employee proceeded to place the knives onto a wooden knife rack, adjacent to and in contact with other clean knives.

[CA] Equipment contacting food shall be stored in a sanitary location.

[COS] All affected knives taken to the three compartment sink to be properly washed, rinsed, and sanitized.

Minor Violations

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

Inspector Observations:

Food handler cards could not be provided for two of the employees present.

[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.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

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Inspector Observations:

Employee observed emptying a floor sink strainer into the garbage, handled the garbage bag, proceeded to handle soiled utensils, then did not wash hands thereafter. Employee was instructed to change gloves and wash hands prior to any contamination of food or clean food contact surfaces.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.*
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.*
- (3) After using the toilet room.*
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.*
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.*
- (6) After handling soiled equipment or utensils.*
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.*
- (8) When switching between working with raw food and working with ready-to-eat food.*
- (9) Before initially donning gloves for working with food.*
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.*
- (11) After engaging in other activities that contaminate the hands.*

[COS] Employee changed gloves and washed hands.

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

Inspector Observations:

Only hand sink in the kitchen lacked paper towels in wall-mounted dispenser.

**Note: Roll of paper towels was available nearby, on a shelf approximately 10 feet away*

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS] Employee refilled paper towel dispenser.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Roast fish observed covered by plastic wrap while cooling maintained in the walk-in cooler.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Fish was uncovered to facilitate rapid cooling.

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

Inspector Observations:

4+ flies observed in the kitchen area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies to prevent contamination of food.

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

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Inspector Observations:

Accumulation of grime on the interior walls and underside of openable door of freezer chests.

[CA] Nonfood contact surfaces shall be maintained clean.

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:

1. Bottom shelf of one of the shelving units in the walk-in cooler is sagging, and is supported by three canned foods underneath.

[CA] Repair equipment and maintain in good repair. Discontinue the use of cans of food intended for consumption to prop up the bottom shelf. Food shall be stored a minimum of 6 inches off the floor.

2. To-go bags observed used to store foods in the walk-in cooler.

[CA] Discontinue the use of to-go bags in direct contact with food.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Several large gaps observed in the ventilation hood filters above the cook-line.

[CA] Close gaps and maintain ventilation in good repair to allow for the adequate ventilation of heat/grease.

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

Inspector Observations:

Accumulation of old food debris on the floor underneath the upright freezer and the freezer chest at the back of the kitchen facility.

[CA] Walls and/or floors in food preparation area shall be kept clean to prevent the attraction of vermin.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
raw chicken skin skewers	freezer chest - back kitchen	0.00 Fahrenheit	
kimchi	walk-in cooler	40.00 Fahrenheit	
grouper	walk-in cooler	40.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	0.00 PPM	
spam	prep cooler - cook-line	39.00 Fahrenheit	
warm water	hand sink - kitchen	100.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
thousand year old eggs	two-door under-counter cooler	73.00 Fahrenheit	non PHF, unit is unplugged. No PHF stored inside unit
quail eggs	prep cooler - cook-line	39.00 Fahrenheit	
cod	walk-in cooler	39.00 Fahrenheit	
tilapia	walk-in cooler	40.00 Fahrenheit	
raw beef skewers	freezer chest - front kitchen	-3.00 Fahrenheit	
raw lamb skewers	upright freezer - back kitchen	-5.00 Fahrenheit	
raw lamb skewers	sliding door cooler - kitchen entrance	39.00 Fahrenheit	
warm water	hand sink - men's restroom	100.00 Fahrenheit	
raw chicken heart skewers	sliding door cooler - kitchen entrance	38.00 Fahrenheit	
seaweed	prep cooler - cook-line	38.00 Fahrenheit	

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Overall Comments:

Send photos to maverick.chin@deh.sccgov.org after dishwasher has been repaired to output chlorine at 50 ppm.

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 **6/1/2026**. 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: Yen Wang
Employee
Signed On: May 18, 2026