

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 FA0200797 - AZUMA		Site Address 19645 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 01/05/2026		Placard Color & Score GREEN 74		
Program PR0301207 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LYU & KIM, INC		Inspection Time 12:15 - 14:00			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By MICHELLE				FSC Young Nak Choi 1/29/27

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

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		
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		
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		X
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Container of liquid egg by the cook line is measured at 65F. Per employee, the liquid egg was in use within the last hour when lunch began. [CA] Potentially hazardous foods shall either be cold holding at or below 41F; or hot holding at or above 135F.*

[COS] *Employee relocated the liquid egg into the reach-in cooler.*

Minor Violations

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

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

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

Inspector Observations: *Employees observed washing their hands without the use of soap. [CA] Handwashing shall be accomplish with the use of warm water, soap, and single-use paper towels.*

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

Inspector Observations: *Written procedures are not available for potentially hazardous foods that are subject to time rather than temperature. [CA] Written procedures shall be available when using time as a public health control.*

Handout provided to operator.

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

Inspector Observations: *Old rodent droppings observed inside dry storage room under shelf of unused equipment. [CA] Facility shall be kept free of rodents and rodent debris. Clean and sanitize affected area.*

Pest control service report was not available for review. Did not observed evidence of an active infestation elsewhere in the facility.

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: *Inside the walk-in cooler and reach-in coolers - observed raw meats and raw seafood are stored above ready-to-eat foods (sauces, vegetables, tofu, dumplings). [CA] Store raw meats, separate or below ready-to-eat food to prevent cross contamination. Raw food items shall*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *1) Gap greater than 1/4" located under the back door of the facility. [CA] Eliminate gaps greater than 1/4" to prevent the entrance of vermin.*

2) Gaps and openings observed in the wall at various locations in the facility. [CA] Seal and eliminate gaps/openings to prevent harborage of vermin.

3) Clutter of unused equipment stored in the back storage room. [CA] Remove unused equipment that are not necessary to the day-to-day operation of the facility to prevent clutter and allow ease of frequent cleaning.

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

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Inspector Observations: Floor by the beverage prep station is in disrepair with missing tiles. [CA] Replace missing tiles and maintain floors in good repair.

Performance-Based Inspection Questions

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

Measured Observations

Item	Location	Measurement	Comments
Raw shrimp	Walk-in cooler	38.00 Fahrenheit	
Raw beef	Upright reach-in cooler	40.00 Fahrenheit	
Raw shrimp	Reach-in cooler	40.00 Fahrenheit	
Chicken	Grill	167.00 Fahrenheit	
Hot water	Two compartment sink	120.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Salmon	Walk-in cooler	32.00 Fahrenheit	
Raw beef	Walk-in cooler	39.00 Fahrenheit	
Raw chicken	Upright reach-in cooler	41.00 Fahrenheit	
Rice	Walk-in cooler	40.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	39.00 Fahrenheit	
Tofu	Upright reach-in cooler	40.00 Fahrenheit	
salmon	Display cooler	41.00 Fahrenheit	
Octopus	Display cooler	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Tuna	Display cooler	40.00 Fahrenheit	
Yellow tail	Display cooler	41.00 Fahrenheit	
Liquid egg	By cook line	65.00 Fahrenheit	
Miso soup	Warmer	138.00 Fahrenheit	

Overall Comments:

Provided TPHC handout/Procedures to operator.

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 **1/19/2026**. 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: Michelle Chung
PIC
Signed On: January 05, 2026