

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 FA0269892 - ASIAN LIVE SEAFOOD MARKET		Site Address 2559 S KING RD B1, SAN JOSE, CA 95122	Inspection Date 01/12/2026
Program PR0401710 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name ASIA LIVE SEAFOOD INC
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By ALVIN L.	
		Inspection Time 15:45 - 16:15	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 01/12/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: The only hand wash station between the meat, seafood, and produce department is still inoperable. Waste water drain is still disconnected with water draining directly onto the floor.

Follow-up By 01/15/2026

[CA] All food facilities shall provide an operable handwashing station.

[SA] Temporarily utilize three-compartment sink to wash hands until hand wash sink has been repaired. Paper towels and hand soap was provided at the three-compartment sink.

Cited On: 01/12/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: The only hand wash sink between the meat and seafood department lacked paper towels. Waste drain of the hand sink observed disconnected with waste water spilling onto the floor.

Hand wash station inside the restrooms either lacked hand soap and/or paper towels.

[CA] All food facilities shall provide an operable handwashing station. Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers.

[SA] Employees cleared obstructions at the three-compartment sink. Temporarily wash hands at the three-compartment sink until hand wash sink in between the meat and seafood department has been repaired.

[COS] Hand soap/paper towels were provided at the restrooms.

Only one hand wash station is provided between the meat, seafood, and produce department.

[CA] Provide sufficient number and conveniently locate handwash sinks near food prep area or warewashing area. Facility shall submit plans for additional hand wash stations.

Cited On: 01/12/2026

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

Compliance of this violation has been verified on: 01/12/2026

Cited On: 01/12/2026

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Compliance of this violation has been verified on: 01/12/2026

Cited On: 01/12/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 01/12/2026

Minor Violations

Cited On: 01/12/2026

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

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Inspector Observations: *Waste water drain below the hand wash sink between the meat, seafood, and produce department is disconnected. Waste water drains directly onto the floor.*

Follow-up By 01/15/2026

[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

Measured Observations

Item	Location	Measurement	Comments
Warm water	Hand wash sink - restroom	100.00 Fahrenheit	
Hot water	Three-compartment sink	123.00 Fahrenheit	

Overall Comments:

- *On-site for operator requested follow-up inspection after facility was closed due to lack of hot water.*
- *Hot water has been restored to facility.*
 - *See measured observation.*
- *Facility is hereby authorized to reopen and resume operation.*
- *A chargeable follow-up inspection will be conducted to verify compliance of opened violations.*

FACILITY RE-OPENED / PERMIT REINSTATED

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 **1/26/2026**. 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: Alvin L.
Owner

Signed On: January 12, 2026