

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 FA0300442 - ASIA LIVE - FLOOR 2 KITCHEN		Site Address 2855 STEVENS CREEK BL 1891, SANTA CLARA, CA	Inspection Date 08/25/2026
Program PR0441071 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name ASIA LIVE VF LLC	Inspection Time 15:25 - 15:45
Inspected By FARHAD AMIR-EBRAHIMI	Inspection Type FOLLOW-UP INSPECTION	Consent By JESSICA KEARNEY	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/18/2026

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

Compliance of this violation has been verified on: 08/25/2026

Minor Violations

Cited On: 08/18/2026

K14 - 3 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

This violation found not in compliance on 08/25/2026. See details below.

Measured Observations

N/A

Overall Comments:

Front prep cooler at 41F now. Monitor temperature daily and maintain at or below 41F.

Hi-temp dishwasher rinse water temperature 133F. Maintain rinse temperature at 160F or warmer [SA] Use the mechanical dishwasher to wash and rinse and conduct manual sanitization by a final sanitizing rinse in the ware wash sink with quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

Also no measuring device available to check final rinse temperature.

You are scheduled for an inspection on 09/01/26. There will be a \$282.00 fee as explained in the last inspection dated 08/18/26.

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 **9/8/2026**. 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: Jessica Kearney

Signed On: August 25, 2026