

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 FA0207526 - LI YUAN DIM SUM		Site Address 2070 N CAPITOL AV, SAN JOSE, CA 95132		Inspection Date 11/16/2022		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 68 </div>		
Program PR0302877 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LI YUAN DIM SUM, LLC		Inspection Time 14:30 - 16:30			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By REN JING HUANG				FSC Ren Jing Huang 5/9/25

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
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						
K08	Time as a public health control; procedures & records		X		X			N
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		X			
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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
K30	Food storage: food storage containers identified	X	
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		
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	X	
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Potentially hazardous food, dim sums and hot dog pastries, are subject to time as a public health control but is not time marked. Procedures are also not available. [CA] When time only, rather than temperature is used as a public health control, potentially hazardous foods shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Employee updated the time log for when the food was taken out.

Follow-up By
12/01/2022

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: Accumulation of debris on food contact equipment. Dough presser/cutter and mixer does not appear to have been cleaned in an extended period of time. [CA] Food contact equipment shall be cleaned and sanitized after use.

[COS] Employee began to clean equipment.

Follow-up By
12/01/2022

Minor Violations

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

Inspector Observations: Food handler cards for employees are not available. [CA] Employees that handles or serves food shall have a valid food handler card available.

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

Inspector Observations: Multiple dead cockroaches observed throughout the facility. Behind the upright refrigeration units, behind the cook line, under the food prep sink, outside the walk-in cooler. No live cockroaches or additional evidence of infestation was observed. Facility has monthly pest control. [CA] Facility shall be kept free of vermin and vermin debris.

Clean and sanitize affected areas and a follow-up inspection will be conducted.

Follow-up By
12/01/2022

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

Inspector Observations: Spray bottle stored on food prep surface is not labeled. [CA] Spray bottles used in a food facility shall be labeled to clearly identify it's contents.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Bulk food storage containers are not labeled and not stored in a container with a tight fitting lid. [CA] Bulk foods such as sugar/salt shall be labeled and have a lid to protect it from contamination.

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

**Inspector Observations: 1) Heavy accumulation of grease and debris on hood filters above the cook line.
2) Food debris observed on the side of prep tables, on the side and handles of refrigeration units, on the side and handle of warmers.**
[CA] Clean nonfood contact surfaces on a regular basis.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Multiple used wiping towels are observed stored on food prep table. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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: Heavy accumulation of debris on the floor throughout the kitchen. Under cook line, under refrigeration units, under food prep table, under shelving in dry storage. [CA] Clean floor frequently to prevent accumulation of debris.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Time as a public health control; procedures & records.
Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Eggs	Walk-in cooler	40.00 Fahrenheit	
Hot water	three compartment sink	120.00 Fahrenheit	
Chicken buns	Grab and go unit	41.00 Fahrenheit	
Bean sprouts	Reach-in cooler	41.00 Fahrenheit	
Chlorine sanitizer	sanitizer bucket	100.00 PPM	
Congee	reach-in cooler	41.00 Fahrenheit	
Congee	Hot holding	155.00 Fahrenheit	
Raw beef	Walk-in cooler	40.00 Fahrenheit	
Hot dogs	reach-in cooler	41.00 Fahrenheit	
Hot water	handwash sink	100.00 Fahrenheit	
cooked pork	Reach-in cooler	41.00 Fahrenheit	
Raw fish	Reach-in cooler	41.00 Fahrenheit	

Overall Comments:

Operator requested the follow-up inspection for December 1st due to holidays and extra time for cleaning.

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 **11/30/2022**. 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: Ren Jing
Manager
Signed On: November 16, 2022