

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 FA0271034 - LIUKOUSHUI CHONGQING NOODLE		Site Address 19052 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 07/15/2025	
Program PR0408935 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name NEIGHBORHOOD KITCHEN I		Inspection Time 12:00 - 13:50
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By AMY AND GRACE		FSC Not Available	

Placard Color & Score
YELLOW
63

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		X			
K06 Adequate handwash facilities supplied, accessible		X		X			
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records					X		
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures	X						
K11 Proper reheating procedures for hot holding		X		X			
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized	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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
K31 Consumer self service does prevent contamination	X	
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	X	
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		
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employees observed entering to the kitchen to prepare food at the prep station and cook line without first washing their hands. [CA] Employees shall properly wash hands with warm water, soap, and single-use paper towels prior to handling food or food contact surfaces.
[COS] Utensils that were touched by the employee was removed from use to be washed and sanitized. Employees were instructed to properly wash hands.

Follow-up By
07/16/2025

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

Inspector Observations: 1) Lack of single-use paper towels at both handwash sinks in the kitchen. [CA] All handwash sinks shall be able to provide warm water, soap, and single-use paper towels for employees to properly wash hands when required.
[COS] Employee refilled paper towel dispensers.

Follow-up By
07/16/2025

2) The handwash sink located by prep area was obstructed by excess equipment stored in front of the sink. The sink is only accessible from the side. [CA] Handwash sinks shall be kept unobstructed and easily accessible for employees to properly and easily wash their hands.

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: Pork is placed in the steam warmer to be reheated and measured at 98F. [CA] Potentially hazardous foods shall be reheated to 165F within 2 hours prior to placing into the steam table.
[COS] The pork was placed on the cook top to be reheated to 165F.

Follow-up By
07/16/2025

Minor Violations

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

Inspector Observations: 1) Food Safety Certificate for Manager is not available. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review.

2) Food handler cards for employees are not available. [CA] Employees that handles, prepares, or serves food shall have a valid food handle card available within 30 days from their date of hire.

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, raw meats and raw eggs are stored above ready-to-eat foods (vegetables and cooked foods). [CA] Raw food items shall be stored separately or below ready-to-eat foods to prevent cross-contamination.

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

Inspector Observations: Containers and bags of food are stored on the floor inside the walk-in freezer. [CA] Food shall be stored a minimum of 6 inches off the floor.

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: A sauce bar is available for consumer self-service but the sauces are open and unprotected. [CA] Open foods placed out for consumer self-service shall be protected with a cover or a sneeze guard.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

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Inspector Observations: The handle for hot water at the handwash sink located by the cook line is in disrepair. [CA] Repair handle and maintain all parts of plumbing in good repair.

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) Back doors of the facility are kept partially open at time of inspection. [CA] Keep back doors closed when not in use to prevent entrance of vermin.

2) Employees' personal items (drinks, keys) are stored on shelf directly above open food prep and storage.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Noodles	Self-service line	40.00 Fahrenheit	
Raw beef	Walk-in cooler	38.00 Fahrenheit	
Pork	Steam warmer - reheating	98.00 Fahrenheit	
Raw beef	Food prep unit insert	40.00 Fahrenheit	
Raw eggs	Walk-in cooler	40.00 Fahrenheit	
Fish	Food prep unit insert	40.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Tofu	Self-service line	41.00 Fahrenheit	
Fish balls	Self-service line	41.00 Fahrenheit	
Raw lamb	Self-service line	40.00 Fahrenheit	
Beef	Food prep unit	41.00 Fahrenheit	
Hot water	Food prep sink	120.00 Fahrenheit	
Hot water	Three compartment sink	100.00 Fahrenheit	
Bean sprouts	Food prep unit insert	41.00 Fahrenheit	
Eggs	Self-service line	41.00 Fahrenheit	
Cooked pork	Walk-in cooler	40.00 Fahrenheit	
Cooked vegetables	Hot holding	145.00 Fahrenheit	
Crab	Food prep unit	41.00 Fahrenheit	
Tofu	Walk-in cooler	39.00 Fahrenheit	
Bean sprouts	Walk-in cooler	38.00 Fahrenheit	
Raw beef	Self-service line	41.00 Fahrenheit	
Beef	Cooked	209.00 Fahrenheit	
Quail eggs	Food prep unit insert	40.00 Fahrenheit	
Tofu	Food prep unit	41.00 Fahrenheit	
Raw pork	Walk-in cooler	40.00 Fahrenheit	
Noodles	Food prep unit	41.00 Fahrenheit	
Raw pork	Self-service line	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	

Overall Comments:

Facility has discontinued the use of unapproved 4 burner electric cooking range that was noted during the previous routine inspection. The unit is observed to have been disconnected but maintained at the cook line for use as a table.

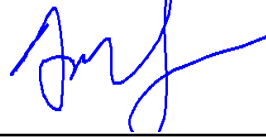
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **7/29/2025**. 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.

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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: Amy
Employee

Signed On: July 15, 2025