

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 12/01/2022 |
| Program PR0302877 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name LI YUAN DIM SUM, LLC | Inspection Time 09:30 - 10:30 |
| Inspected By DENNIS LY | Inspection Type FOLLOW-UP INSPECTION | Consent By REN JING HUANG |

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/16/2022

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

Compliance of this violation has been verified on: 12/01/2022

Cited On: 11/16/2022

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

Compliance of this violation has been verified on: 12/01/2022

Minor Violations

Cited On: 11/16/2022

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

Compliance of this violation has been verified on: 12/01/2022

Measured Observations

N/A

Overall Comments:

Follow-up for routine inspection conducted on 11/16/22.

All major violations has been verified to still be in compliance.

TPHC logs are maintained with potentially hazardous foods labeled for 4 hours.

Food contact equipment are maintained clean and sanitized when not in active use.

All vermin debris has been removed, and no evidence of vermin infestation was observed.

All nonfood contact surface, hood filters, side of reach-ins, and floors has been cleaned.

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 **12/15/2022**. 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.

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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: Ren Jing Huang
Manager
Signed On: December 01, 2022