

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 08/13/2026		Placard Color & Score YELLOW 61		
Program PR0408935 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name NEIGHBORHOOD KITCHEN I		Inspection Time 11:45 - 13:10			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By AMY				FSC Not Available

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						S
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						S
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		X			N
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						N
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized	X						N
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	X	
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		
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		X
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: *Employee observed changing tasks from handling soiled dishes and mop bucket back to the food prep line without washing their hands. [CA] Employee shall properly wash their hands with warm water, soap, and single-use paper towels prior to handling food.*

[COS] *Employee stopped and properly washed their hands.*

Follow-up By 08/18/2026

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

Inspector Observations: *Handwash sink located by the cook line is obstructed and did not have single-use paper towels available. [CA] All handwash sinks shall be readily available with warm water, soap, and single-use paper towels and be unobstructed for employees to easily wash their hands when required.*

[COS] *Employee cleared obstruction and refilled paper towel dispenser.*

Follow-up By 08/18/2026

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

Inspector Observations: *Potentially hazardous foods in warmer on the prep table is measured at improper hot holding temperatures. Cooked potatoes and pork measured at 60 - 105F. [CA] Potentially hazardous foods when hot holding shall be held at or above 135F.*

[COS] *Employee reheated the food to 165F prior to returning into the warmer.*

Follow-up By 08/18/2026

Minor Violations

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

Inspector Observations: *Food Safety Certificate for manager and food handler cards for employees are not available. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have at least one valid Food Safety Certificate for manager. All employees shall have a valid food handler 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: *Open container of vegetables is stored next to the handwash sink at the front counter. [CA] Over foods shall be stored in a manner where it is protected from contamination such as splashing.*

Inspector Observations: *Inside the walk-in cooler, raw meat and raw fish, are observed stored above ready-to-eat foods including cooked broths and vegetables. [CA] Raw items shall be stored separately or below ready-to-eat foods.*

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

Inspector Observations: *1) Food observed stored on the floor inside the walk-in cooler and walk-in freezer. [CA] Food shall be stored a minimum of 6 inches off the floor to protect the food from contamination and to allow adequate space for ease of frequent cleaning.*

Inspector Observations: *2) Single-use food containers are stored on counter outside of the restroom and accessible by the public. [CA] Food equipment and utensils shall be stored in a location that is protected and not readily accessible by the public.*

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

Inspector Observations: *Facility has a self-service line where consumer uses a single utensil to handle all items at the line. [CA] Utensils shall be provided for each container of food item at the self-service line to prevent cross-contamination.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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Inspector Observations: *Single-use cups are used as scoops and stored inside bulk food containers. [CA] Use approved utensils with a handle for use with bulk foods and store in a manner where the handle of the utensils does not come into direct contact with the food.*

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

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

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: *Facility's Environmental Health Permit expired on 2/28/26 and is operating without a valid permit. [CA] Facility shall have a valid health permit to operate.*

A 48 hour notice is issued. See comments section below.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Proper reheating procedures for hot holding.
Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Raw fish	Food prep unit	41.00 Fahrenheit	
Cooked pork	Walk-in cooler	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Cooked potato	Warmer	60.00 Fahrenheit	
Egg	Walk-in cooler	37.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Raw beef	Self-service line	41.00 Fahrenheit	
Fishball	Reach-in of food prep unit	40.00 Fahrenheit	
Rice	Warmer	178.00 Fahrenheit	
Imitation crab	Self-service line	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Raw pork	Self-service line	41.00 Fahrenheit	
Pork	Warmer	105.00 Fahrenheit	
Rice	Walk-in cooler	40.00 Fahrenheit	
Quail eggs	Food prep unit	41.00 Fahrenheit	
Raw beef	Walk-in cooler	39.00 Fahrenheit	

Overall Comments:

--48 HOUR NOTICE--

Our records indicate this facility is operating without a valid permit and has a delinquent account.

Your balance due is \$2,153.75

Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

Joint inspection with Shannon Robinson.

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The following items were discussed with manager over the phone: Proper reheating, handwashing and handwash sink, and proper warewashing.

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 **8/27/2026**. 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: Amy
PIC
Signed On: August 13, 2026