

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 FA0261448 - LIU ROAST FISH	Site Address 550 BARBER LN, MILPITAS, CA 95035	Inspection Date 09/15/2025
Program PR0383394 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name FIRERED TRIPLE INC	Inspection Time 13:45 - 14:15
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By NAN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/09/2025

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

Compliance of this violation has been verified on: 09/15/2025

Cited On: 09/09/2025

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: 09/15/2025

Cited On: 09/09/2025

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 09/15/2025

Minor Violations

Cited On: 09/09/2025

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

This violation found not in compliance on 09/15/2025. See details below.

Cited On: 09/09/2025

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 09/15/2025

Measured Observations

Item	Location	Measurement	Comments
peppers	prep unit (upper inserts)	39.00 Fahrenheit	
ambient	prep unit (lower)	37.00 Fahrenheit	
soy sauce	prep unit (lower)	37.00 Fahrenheit	
cut radish	prep unit (upper inserts)	38.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	100.00 PPM	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	

Overall Comments:

On-site for a follow-up inspection after the facility earned a conditional pass during the last routine inspection conducted on 9/9/2025

Compliance of the following has been verified:

K07: Improper hot and cold holding temperatures:

- All PHF measured at or below 41F. Prep cooler across from the cook-line has been repaired to hold PHF at or below 41F.

K14: Food contact surfaces unclean and unsanitized:

- Mechanical dishwasher has been repaired to output chlorine at 50 ppm. 3 compartment sink observed to be set up properly, and chlorine sanitizer measured 100 ppm in sanitizer basin.

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K22: Sewage and wastewater improperly disposed:

- Mechanical dishwasher has been repaired so that it no longer discharges wastewater onto the floor during the active wash/rinse cycle.

No handwashing violations observed at time of inspection.

Ice machine has been cleaned and sanitized.

No flies observed within facility at time of inspection.

PIC states that employees are working on their FSC/FHC's.

Continue to work on the violations cited during the last routine inspection conducted on 9/9/2025.

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 **9/29/2025**. 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.

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: NAN
Manager
Signed On: September 15, 2025