

# 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 FA0269892 - ASIAN LIVE SEAFOOD MARKET		Site Address 2559 S KING RD B1, SAN JOSE, CA 95122		Inspection Date 01/12/2026	
Program PR0401710 - NO FOOD PREP 5,000-20,000 SQ FT - FP07			Owner Name ASIA LIVE SEAFOOD INC		Inspection Time 12:15 - 14:05
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By THAO	FSC Kwan Lau 01/24/2028		

Placard Color & Score
<b>RED</b>
<b>45</b>

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						S
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		X			N
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	
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		X			N
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		
K31 Consumer self service does prevent contamination	X	
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45 Floor, walls, ceilings: built, maintained, clean	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0269892 - ASIAN LIVE SEAFOOD MARKET	Site Address 2559 S KING RD B1, SAN JOSE, CA 95122	Inspection Date 01/12/2026
Program PR0401710 - NO FOOD PREP 5,000-20,000 SQ FT - FP07	Owner Name ASIA LIVE SEAFOOD INC	Inspection Time 12:15 - 14:05
K48	Plan review	X
K49	Permits available	
K58	Placard properly displayed/posted	X

## Comments and Observations

### Major Violations

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

**Inspector Observations: The only hand wash sink between the meat and seafood department lacked paper towels. Waste drain of the hand sink observed disconnected with waste water spilling onto the floor.**

Follow-up By  
01/15/2026

**Hand wash station inside the restrooms either lacked hand soap and/or paper towels.**  
**[CA] All food facilities shall provide an operable handwashing station. Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers.**  
**[SA] Employees cleared obstructions at the three-compartment sink. Temporarily wash hands at the three-compartment sink until hand wash sink in between the meat and seafood department has been repaired.**  
**[COS] Hand soap/paper towels were provided at the restrooms.**

**Only one hand wash station is provided between the meat, seafood, and produce department.**  
**[CA] Provide sufficient number and conveniently locate handwash sinks near food prep area or warewashing area. Facility shall submit plans for additional hand wash stations.**

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

**Inspector Observations: Raw oysters stored in a barrel of ice piled approximately 12" high measured at 54F.**

Follow-up By  
01/15/2026

**5+ cases of raw oysters maintained out in ambient temperature measured at 51F on the sales floor.**

**Numerous types of raw PHF items (blood clams, snails, frog legs, fish) stored on top of ice measuring between 45F to 55F.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS] Additional ice was added on top of items. Cases of oysters were relocated back into the walk-in refrigerator to immediately cool.**

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

**Inspector Observations: Shellstocktags not available for clams and blood clams. Owner stated that shellstock tags were discarded and not kept for more than 30 days.**

Follow-up By  
01/15/2026

**[CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.**

**[SA] Owner provided invoices for shellstock without tags.**

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Hot water at the three-compartment sink measured at 57F.**

Follow-up By  
01/15/2026

**[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

**\*\*\* Facility is hereby closed due to lack of hot water. Facility shall temporarily discontinue the sale of opened PHF items. Remaining parts of the facility may continue operating.**

### Minor Violations

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

# OFFICIAL INSPECTION REPORT

Facility FA0269892 - ASIAN LIVE SEAFOOD MARKET	Site Address 2559 S KING RD B1, SAN JOSE, CA 95122	Inspection Date 01/12/2026
Program PR0401710 - NO FOOD PREP 5,000-20,000 SQ FT - FP07	Owner Name ASIA LIVE SEAFOOD INC	Inspection Time 12:15 - 14:05

**Inspector Observations: Waste water drain below the hand wash sink in the kitchen observed disconnected and drains directly onto the floor.**

**[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.**

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: Observed numerous slabs of raw meats stored directly on shelves.**

**[CA] All food shall be separated and protected from possible contamination. Utilize food grade containers and/or wraps.**

**Observed raw meat stored on the bottom shelves of the walk-in refrigerator that is situated less than 6" off of the floor.**

**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

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

**Inspector Observations: Raw foods (shellfish, shellstock, fish, frog legs, etc.) on display and provided for customer self-service.**

**[CA] Raw non-packaged food of animal origin shall not be offered for customer self-service.**

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

**Inspector Observations: Observed shelves inside walk-in refrigerators and freezers heavily soiled and/or rusted.**

**[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Three-compartment sink observed obstructed with only partial access to the middle basin. All basins and drain boards observed with heavy accumulation of dried debris and grime.**

**[CA] All food facilities that prepares food or multiservice utensils and equipment are used shall provide a three-compartment sink with two integral metal drain boards for manually washing, rinsing, and sanitizing equipment and utensils.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: Observed cardboard used to line shelves.**

**[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.**

**Observed shelving inside walk-in refrigerators heavily soiled and rusted.**

**[CA] Repair or replace shelving.**

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

**Inspector Observations: Right side faucet at the three-compartment sink is disconnected. Only faucet on the left side is usable. Employees are unable to fill the right most basin of the three-compartment sink.**

**[CA] Repair plumbing fixture and maintain in clean and good repair.**

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

# OFFICIAL INSPECTION REPORT

Facility FA0269892 - ASIAN LIVE SEAFOOD MARKET	Site Address 2559 S KING RD B1, SAN JOSE, CA 95122	Inspection Date 01/12/2026
Program PR0401710 - NO FOOD PREP 5,000-20,000 SQ FT - FP07	Owner Name ASIA LIVE SEAFOOD INC	Inspection Time 12:15 - 14:05

**Inspector Observations: Restroom door lack self-closing device.**

**[CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.**

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: Side door of the facility is maintained opened.**

**[CA] Keep side door closed at all times to prevent the entrance and harborage of vermin.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations: Observed walls throughout the facility heavily deteriorated with large holes.**

**Walls in the rear produce area is constructed of exposed wood.**

**[CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.**

**Observed large holes/broken flooring at the coved based between the meat and seafood department.**

**[CA] The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches.**

**Observed flooring inside the walk-in refrigerator rusted and propped up.**

**[CA] The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.**

K58 - 2 Points - Placard not properly displayed/posted

**Inspector Observations: Posted placard is completely obstructed and not visible.**

**[CA] The placard shall be posted and clearly visible to the general public and patrons entering the food establishment.**

## Performance-Based Inspection Questions

- Needs Improvement - Demonstration of knowledge; food manager certification.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Compliance with shell stock tags, condition, display.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

Item	Location	Measurement	Comments
Live clams	Seafood holding tank	40.00 Fahrenheit	
Raw beef heart	Display refrigerator	39.00 Fahrenheit	
Raw shelled eggs	Merchandiser refrigerator	40.00 Fahrenheit	
Bean sprouts	Display refrigerator	41.00 Fahrenheit	
Tofu	Display refrigerator	41.00 Fahrenheit	
Raw beef	Walk-in refrigerator	40.00 Fahrenheit	
Ambient	Opened face freezer	10.00 Fahrenheit	
Beef balls	Display refrigerator	41.00 Fahrenheit	

## Overall Comments:

- Due to lack of hot water, facility is hereby temporarily closed.
- Facility is prohibited from all opened food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.
- Meat and seafood department shall be temporarily suspended.
- The sale of prepackaged foods may continue.
  
- Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

# OFFICIAL INSPECTION REPORT

Facility FA0269892 - ASIAN LIVE SEAFOOD MARKET	Site Address 2559 S KING RD B1, SAN JOSE, CA 95122	Inspection Date 01/12/2026
Program PR0401710 - NO FOOD PREP 5,000-20,000 SQ FT - FP07	Owner Name ASIA LIVE SEAFOOD INC	Inspection Time 12:15 - 14:05

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

- 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.

## CLOSURE / PERMIT SUSPENSION NOTICE


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 1/26/2026. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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: Thao  
PIC  
Signed On: January 12, 2026