

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 FA0257517 - LIANG'S VILLAGE		Site Address 20530 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 12/05/2024		Placard Color & Score GREEN 87		
Program PR0376555 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JAJE FOODS, INC		Inspection Time 13:45 - 15:15			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By AUSTIN				FSC Austin Liang 11/21/26

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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				
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records	X						S
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				
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		
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0257517 - LIANG'S VILLAGE		Site Address 20530 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 12/05/2024
Program PR0376555 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name JAJE FOODS, INC	Inspection Time 13:45 - 15:15
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Improper handwashing practice observed by employees - one employee handled soiled utensils and proceeded to prep table without washing hands. One employee used personal cellphone and while handling food without washing hands. [CA] Employee shall properly wash hands with warm water, soap, and single-use paper towels when required.

[COS] Employee was asked to remove gloves and properly wash hands.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Cooked chicken inside the walk-in cooler measured at 68F is subject to cooling but fully covered.

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

K14 - 3 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

Inspector Observations: White mold-like substance observed on the inside panel of the ice machine. [CA] Frequently clean and sanitize the inside panels of the ice machine.

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

Inspector Observations: Knives observed stored in crevice between two prep units. [CA] Food contact utensils shall be stored in a location that is clean and in manner where it is protected from contamination.

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

Inspector Observations: Wiping towels are used, reused, and stored on prep 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).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0257517 - LIANG'S VILLAGE	Site Address 20530 STEVENS CREEK BL, CUPERTINO, CA 95014	Inspection Date 12/05/2024
Program PR0376555 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name JAJE FOODS, INC	Inspection Time 13:45 - 15:15

Measured Observations

Item	Location	Measurement	Comments
Raw beef	Walk-in cooler	39.00 Fahrenheit	
Tofu	Hot holding	150.00 Fahrenheit	
Raw fish	Drawer cooler	38.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Chicken	Hot holding	150.00 Fahrenheit	
Cooked chicken	Walk-in cooler	68.00 Fahrenheit	Cooling
Pork	Hot holding	145.00 Fahrenheit	
Sanitizing rinse	High temperature dishwasher	162.00 Fahrenheit	
Raw chicken	Walk-in cooler	39.00 Fahrenheit	
Bean sprouts	Food prep unit insert	39.00 Fahrenheit	
Raw beef	Drawer cooler	38.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	41.00 Fahrenheit	
Beef	Hot holding	150.00 Fahrenheit	
Cold noodles	Reach-in cooler	40.00 Fahrenheit	
Cooked vegetables	hot holding	145.00 Fahrenheit	
Beef with Vegetables	Food prep unit insert	38.00 Fahrenheit	
Pork	Hot holding	150.00 Fahrenheit	
pork	Walk-in cooler	40.00 Fahrenheit	
Raw beef	Food prep unit	39.00 Fahrenheit	

Overall Comments:

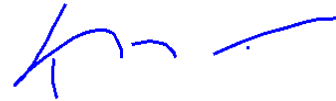
Facility also has an active FP54 Permit to operate as a caterer at host facilities with Fooda.

Discussed with operator possible plans to install new dishwasher and changing three compartment sink. The installation of new equipment that required plumbing work or changes to plumbing shall be submitted to this department's Plan Check for review and approval.

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 **12/19/2024**. 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: Austin Liang
Manager/Owner

Signed On: December 05, 2024