

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 09/09/2025		Placard Color & Score YELLOW 46		
Program PR0383394 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name FIRERED TRIPLE INC		Inspection Time 14:25 - 16:25			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By NAN				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				N
K02	Communicable disease; reporting/restriction/exclusion	X						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						N
K05	Hands clean, properly washed; gloves used properly			X				N
K06	Adequate handwash facilities supplied, accessible	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		N
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		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						N
K22	Sewage and wastewater properly disposed		X		X			N
K23	No rodents, insects, birds, or animals			X				S

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	X	X
K27	Food separated and protected		
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		
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored	X	
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		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations:

REPEAT VIOLATION

Follow-up By
09/12/2025

1. Raw shell eggs measured 80F while maintained in a carton across from the cook-line. Upon arrival of this division, an employee was observed hurriedly putting raw beef skewers that had been maintained on a counter surface without active prep into the walk-in cooler. Raw beef skewers measured 62F. Employees stated that both items had just been taken out of the walk-in cooler.

[CA] Potentially hazardous foods shall be held at or below 41F to prevent the growth of bacteria.

[COS] Raw shell eggs relocated to walk-in cooler. Raw beef skewer remeasured at 54F. Continue to monitor to ensure potentially hazardous foods reach 41F.

2. Various potentially hazardous foods (cooked bird eggs, tofu skins, fried tofu, fried potato fries, etc.) measured in the range of 54F-57F within the upper prep inserts and the lower, 3-door portion of the prep unit across from the cook-line. Ambient of the unit measured 55F. Per employees, all items had been placed into the unit 2.5 hours prior.

[CA] Potentially hazardous foods shall be held at or below 41F to prevent the growth of bacteria.

[COS] All PHF's relocated to walk-in cooler.

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

Inspector Observations:

1. Employee observed cutting raw meat on cutting board, took cutting board over to the two compartment sink next to the dishwasher, sprayed it with hot water for 10 seconds, then put it back down to be used on top of a counter.

Follow-up By
09/12/2025

[CA] Dishes and equipment shall be cleaned via wash, rinse, sanitize (100 ppm) chlorine, OR via placement into a properly functioning dishwasher (50 ppm).

[COS] Employee took the cutting board over to the 3 compartment sink to be washed, rinsed, and sanitized.

2. *REPEAT VIOLATION*

Chlorine sanitizer measured 0 ppm in the mechanical dishwasher during active dishwashing. Chlorine intake tube observed to be outside of the bottle of bleach.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[SA] Facility shall use the 3 compartment sink to wash, rinse, and sanitize until the dishwasher is able to output chlorine at 50 ppm.

The warewashing sink shall be cleaned and sanitized before and after each specific use.

Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

Minor violation:

REPEAT VIOLATION

Upper panel in the interior of ice machine observed to have large amount of black, mold-like buildup.

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[CA] Clean and sanitize regularly to prevent buildup.

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

Inspector Observations:

REPEAT VIOLATION

Follow-up By
09/12/2025

Mechanical dishwasher observed to be leaking large amounts of water onto the floor during the rinse cycle.

[CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. The food facility, or impacted areas, shall remain closed until all plumbing problems have been corrected and all contaminated surfaces have been cleaned and sanitized.

[SA] Areas of wastewater to be cleaned and sanitized. Company will be called to fix warewash machine.

Minor Violations

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

Inspector Observations:

REPEAT VIOLATION

Facility could not provide a valid food safety certificate or any food handler cards.

Follow-up By
10/09/2025

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

Facility must obtain a valid FSC, and valid FHC's for all employees within one month.

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

Inspector Observations:

REPEAT VIOLATION

Follow-up By
09/12/2025

Employee observed handling raw meat, wiped hands on dry cloth, and then proceeded to touch containers of food and other various equipment throughout the kitchen.

[CA] Employees must wash hands properly with warm water, soap, and dry with paper towels following contact with contaminated surfaces.

Note: Changing gloves is not a replacement for handwashing.

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Severely dented can of food observed in the back storage area, with large amount of denting along hermetic seal.

[CA] Canned food shall be discarded or returned when the hermetic seal is dented and/or compromised.

[COS] Employee elected to discard can into the trash.

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

Inspector Observations:

5+ flies observed within the facility.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

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Inspector Observations:

***REPEAT VIOLATION**

Raw lamb and chicken (measured 46F-48F) observed to be thawing in standing water in the prep sink.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

[COS] Employee turned on cold water so that all meat is immersed in cold, running water.

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

Inspector Observations:

REPEAT VIOLATION

Containers of food stored on the floor in the prep area.

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

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:

1. Ambient of the 3-door prep cooler across from the cook-line measured 55F.

[CA] Refrigeration must be capable of maintaining potentially hazardous foods at or below 41F.

Note: Recommend calling a fridge tech.

2. *REPEAT VIOLATION*

Hot holding unit is missing a door, and is covered on the left-side by a piece of aluminum foil.

[CA] Equipment shall be maintained in good condition. If facility elects to no longer use the unit, remove the unit from the premises to prevent the harborage of vermin.

3. Bowl used as scoop for bulk foods.

[CA] Discontinue the use of a bowl as scoop. Use a scoop with a handle, and keep handle out of food to prevent contamination.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Large gaps greater than 1 inch in the hood screens above the cook-line.

[CA] Close gaps in the hood screens to ensure adequate ventilation of heat/grease.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

Employees could not provide a probe thermometer.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

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

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Inspector Observations:

Dry, soiled wiping cloths maintained out on counters.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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:

Hot and cold water faucets cannot output water at the two compartment sink adjacent to the dishwasher.

Note: Sprayer nozzle is capable of outputting water at 120F.

[CA] Repair plumbing and maintain in good repair.

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:

1. One unchained CO2 tank in front kitchen area.

Note: Second CO2 tank is properly fastened

[CA] Secure/fasten CO2 tank to rigid structure.

2. Open employee drink observed on a shelf in the back kitchen area.

[CA] Employees shall drink from containers with tight fitting lids and straws in order to prevent contamination of surrounding food/food prep areas.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations:

Health permit not posted in public view.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

Performance-Based Inspection Questions

Needs Improvement - Sewage and wastewater properly disposed.
Needs Improvement - Proper eating, tasting, drinking, tobacco use.
Needs Improvement - Demonstration of knowledge; food manager certification.
Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Proper cooling methods.
Needs Improvement - Hot and cold water available.
Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
frozen meat	freezer chest 1	12.00 Fahrenheit	
frozen chicken	walk-in freezer	8.00 Fahrenheit	
wood ear mushroom	prep unit (lower)	54.00 Fahrenheit	
raw beef	walk-in cooler	41.00 Fahrenheit	
frozen fish balls	freezer chest 2	6.00 Fahrenheit	
ambient	prep unit (lower)	55.00 Fahrenheit	
hot water	3 comp/prep sink	120.00 Fahrenheit	
raw fish	walk-in cooler	40.00 Fahrenheit	
warm water	hand sink/bathroom hs	100.00 Fahrenheit	
raw beef skewer	glass door upright cooler	41.00 Fahrenheit	
frozen meat	upright commercial freezer	15.00 Fahrenheit	
bird egg	prep unit (upper)	56.00 Fahrenheit	

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Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 weekday business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

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 9/23/2025. 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: iu
employee
Signed On: September 09, 2025