

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 FA0287123 - LIUYISHOU HOT POT SAN JOSE/LIUYISHOU HO	Site Address 1199 S DE ANZA BL 10, SAN JOSE, CA 95129	Inspection Date 11/12/2024
Program PR0430680 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name LIUYISHOU HOT POT CUPEF	Inspection Time 13:55 - 14:55
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By STANLEY TSE

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/07/2024

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

Compliance of this violation has been verified on: 11/12/2024

Cited On: 11/07/2024

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 11/12/2024

Cited On: 11/07/2024

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, 114125(b), 114141

This violation found not in compliance on 11/12/2024. See details below.

Minor Violations

Cited On: 11/07/2024

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

This violation found not in compliance on 11/12/2024. See details below.

Cited On: 11/07/2024

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)

Compliance of this violation has been verified on: 11/12/2024

Cited On: 11/07/2024

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

This violation found not in compliance on 11/12/2024. See details below.

Cited On: 11/07/2024

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

Compliance of this violation has been verified on: 11/12/2024

Measured Observations

N/A

Overall Comments:

Follow-up inspection for conditional pass due to inadequate handwash stations, improper use of TPHC, and food contact surfaces improperly cleaned and sanitized.

The following violations were corrected:

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K06M - Inadequate handwash stations

- Observed handwash stations are stocked with hand soap and paper towels.

K08M - Improper use of TPHC

- Observed time labels placed on food items at the self-service station.

- Garlic in oil stored in the area for the condiment bar. Garlic in oil was added to list of food items to be time labeled and used within 4 hours.

K40 - Improper storage of wiping cloths

- Observed wiping cloth stored in sanitizer bucket with measured chlorine at 100 PPM.

The following violations have not been corrected:

K14M - Food contact surfaces improperly cleaned and sanitized

- Measured chlorine sanitizer at 0 PPM at the warewash machine during active warewashing.

- Technician for Auto-chlor was on-site to provide maintenance and repairs to warewash machine. Remeasured chlorine sanitizer at 50 PPM.

- Operator was instructed to rewash and sanitize dishes.

- At the meat prep area, observed food debris (oil and grease) on clean wooden circular platters used to plate and serve sliced meat.

- Operator was instructed to move all wooden circular platters to warewash area for rewashing and sanitizing.

- Operator instructed to remove unapproved wooden equipment from the facility.

K27 - Food not separated and protected

- Observed pieces of frozen meat placed directly on 2 door prep unit refrigerator rack.

K35 - Unapproved equipment

- Operator has not found a replacement for wooden platters. Discontinue use of unapproved wooden equipment within the facility.

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 **11/26/2024**. 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: STANLEY TSE
OWNER
Signed On: November 12, 2024