

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 FA0300442 - ASIA LIVE - FLOOR 2 KITCHEN		Site Address 2855 STEVENS CREEK BL 1891, SANTA CLARA, CA		Inspection Date 08/18/2026		Placard Color & Score GREEN 83		
Program PR0441071 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name ASIA LIVE VF LLC		Inspection Time 13:45 - 14:45			
Inspected By FARHAD AMIR-EBRAHIMI		Inspection Type ROUTINE INSPECTION		Consent By DANIEL SUDAR				FSC Daniel Sudar 11/24/28

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				
K02	Communicable disease; reporting/restriction/exclusion	X						S
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				N
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			
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				
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		
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		
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		

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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: Front prep cooler at 52F [CA] Maintain all coolers at 41F or colder - DO NOT STORE POTENTIALLY HAZARDOUS FOODS SUCH AS MEATS AND DAIRY IN THIS UNIT UNTIL IT CAN MAINTAIN 41F OR COLDER

Follow-up By
08/25/2026

The following items were discarded and sanitizer poured over them
5 pounds cooked noodles 51F
3 pounds of cooked shredded chicken 53F
2 pounds of shrimp 53F

You are scheduled for an inspection to check the cooler on 08/25/26. There is no charge for this follow-up inspection. However, failure to comply will result in a second re-inspection charged at \$282.00 and for all related follow-up inspections thereafter.

Minor Violations

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

Inspector Observations: Food handler cards not available for review [CA] Keep food handler cards on file for review during the inspection

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

Inspector Observations: Employee washed hands with soap for 5 seconds with cold water [CA] All food employees shall thoroughly wash their hands and that portion of their arms exposed to direct food contact with soap and vigorously rub hands together to lather up for at least 10 to 15 seconds. They shall rinse hands with warm water followed by drying with paper towels. Employees shall pay attention to the areas underneath the fingernails and between the fingers when washing hands. – Corrected

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: Dishwasher rinse temperature at 119F [CA] Maintain rinse temperature at 160F or warmer [SA] Use the mechanical dishwasher to wash and rinse and conduct manual sanitization by a final sanitizing rinse in the ware wash sink with quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

Follow-up By
08/25/2026

You are scheduled for an inspection to check the dishwasher on 08/25/26. There is no charge for this follow-up inspection. However, failure to comply will result in a second re-inspection charged at \$282.00 and for all related follow-up inspections thereafter.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
Meat	Walk-in freezer	1.00 Fahrenheit	
Shrimp	FRont prep cooler	53.00 Fahrenheit	
Tomatoes	Produce walk-in cooler	40.00 Fahrenheit	
Cheese	Dairy walk-in cooler	39.00 Fahrenheit	
Chciken	prep drawer	38.00 Fahrenheit	
Quat	Pail	200.00 PPM	
Beef skewer	Line drawer	37.00 Fahrenheit	
Quat	3-comp sink	200.00 PPM	
Water	3-comp sink	116.00 Fahrenheit	

Overall Comments:

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 **9/1/2026**. 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.

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: Daniel Sudar

Signed On: August 18, 2026