OFFICIAL INSPECTION REPORT

Facility: FA0205971 - LIUS TAIWAN RESTAURANT
Site Address: 1306 LINCOLN AV, SAN JOSE, CA 95125
Owner Name: LIU, YING
Inspection Date: 09/25/2019
Inspection Time: 12:35 - 13:50

Program: PR0300676 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14

Consent By: THAO HA
Inspected By: WAYNE
Inspection Type: FOLLOW-UP INSPECTION

Comments and Observations

Major Violations

Cited On: 09/24/2019
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 09/25/2019. See details below.

Cited On: 09/25/2019
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 2 live cockroaches observed during inspection:
-1 Adult under dishwasher
-1 juvenile under server 2 door prep unit.
8 dead cockroaches observed:
-2 adults under 2 door server prep unit
-1 large adult in floor sink by server area
-3 under 2-comp prep sink
-2 under steam table

Per operator two different pest control companies have been contacted and service will be conducted bimonthly.

[CA] Keep facility free of vermin. Keep up pest control, completely seal cracks and crevices to prevent vermin harborage, monitor for new signs of vermin activity.

[SA] Operator killed two live cockroaches and cleaned and sanitize areas affected by dead cockroaches. Follow up inspection will be conducted within the next 30 days to ensure facility is keeping up with cleaning and pest control management.

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Facility closed due to vermin violation.

Upon reinspection:
2 live cockroaches observed during inspection:
-1 Adult under dishwasher
-1 juvenile under server 2 door prep unit.
8 dead cockroaches observed:
-2 adults under 2 door server prep unit
-1 large adult in floor sink by server area
-3 under 2-comp prep sink
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Operator killed two live cockroaches and cleaned and sanitize areas affected by dead cockroaches. Follow up inspection will be conducted within the next 30 days to ensure facility is keeping up with cleaning and pest control management.

2nd follow up shall be a billable follow up at $219 per hour.

Facility shall be reopened. Continue monitoring for cockroaches and pest control services.
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 10/9/2019. 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: Wayne
Manager
Signed On: September 25, 2019