OFFICIAL INSPECTION REPORT

Facility: FA020971 - LIUS TAIWAN RESTAURANT
Site Address: 1398 LINCOLN AV, SAN JOSE, CA 95125

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

Inspection Date: 08/01/2019
Inspection Time: 13:40 - 14:30

Owner Name: LIU, YING
Consent By: WAYNE

Placard Color & Score: GREEN N/A

Comments and Observations

Major Violations

Cited On: 07/30/2019
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 08/01/2019

Cited On: 07/30/2019
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

Compliance of this violation has been verified on: 08/01/2019

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow up due to equipment sanitation and food temperature violation.

Upon inspection:
- Hand sink observed to cleared of both food and utensils.
- Tongs observed to be stored on bucket by fryers.
- Keep utensils stored away from sources of contamination and once contaminated clean and sanitize food contact surfaces before further use.

- Main cookline prep unit inserts measured to have:
  - cooked shrimp at 41F
  - Cooked chicken at 42F
  - Raw beef at 39F
  - Raw chicken at 40F

Major violations have been corrected. Continue to work on other violations from previous report.

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 8/15/2019. 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.