OFFICIAL INSPECTION REPORT

Facility: FA0205971 - LIUS TAIWAN RESTAURANT
Site Address: 1369 LINCOLN AV, SAN JOSE, CA 95125
Program: PR0300676 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14
Owner Name: LIU, YING
Inspection Date: 03/12/2019
Inspection Time: 12:15 - 13:20
Inspected By: THAO HA
Inspection Type: FOLLOW-UP INSPECTION
Consent By: WAYNE

Comments and Observations

Major Violations
Cited On: 03/06/2019
K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)
Compliance of this violation has been verified on: 03/12/2019

Cited On: 03/06/2019
K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)
Compliance of this violation has been verified on: 03/12/2019

Minor Violations
Cited On: 03/06/2019
K09 - 3 Points - Improper cooling methods; 114002, 114002.1
Compliance of this violation has been verified on: 03/12/2019

Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>Wontons</td>
<td>Side prep unit</td>
<td>42.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Ambient temperature</td>
<td>Side prep unit</td>
<td>37.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>Meat</td>
<td>Side prep unit</td>
<td>39.00 Fahrenheit</td>
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Overall Comments:

Follow up due to temperature, cooling, and handwashing violation.

Upon Inspection:
- Small prep unit by cookline measured to have:
  - Wontons at 42F.
  - Meat 39F
  - Ambient temperature 37F
- Small prep unit observed to be maintaining correct ambient temperature. Monitor all cooling units to ensure proper temperatures are maintained.

- Cooked noodles observed to be uncovered cooling in shallow metal trays in walk in cooler. Noodles measured to be 60F. Per operator noodles were cooked about 2 hours prior.

- Observed chef washing hands with soap between cleaning up and handling food. Chefs also observed to be using separate utensils to handle raw meat and ready to eat foods.

Major violations have been fixed. 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 3/26/2019. 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.
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**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:** March 12, 2019