

# 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

<b>Facility</b> FA0230444 - LANZHOU HAND-PULLED NOODLES		<b>Site Address</b> 10745 S DE ANZA BL D, CUPERTINO, CA 95014		<b>Inspection Date</b> 09/18/2023		<b>Placard Color &amp; Score</b> <div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b>  <b>68</b> </div>		
<b>Program</b> PR0330463 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> XIANMING GROUP INC		<b>Inspection Time</b> 14:00 - 16:00			
<b>Inspected By</b> FRANK LEONG		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> EASON XUE				<b>FSC</b> Not Available

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		X			N
K07	Proper hot and cold holding temperatures		X		X			N
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
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	X	
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

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

**Inspector Observations:** *In the back prep area, observed a lack of hand soap and paper towels at the handwash station. [CA] Ensure hand soap and paper towels are provided within their respective dispensers to allow for proper handwashing. [COS] Operator restocked hand soap and paper towels in their respective dispensers.*

Follow-up By 09/21/2023
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K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations:** *In the kitchen area, below the hot holding unit, measured a container of beef ribs at 96F. Per operator, beef ribs was prepared an hour prior. In the same prep area, measured two containers of cooked vegetables at 70F. Per operator, cooked vegetables was prepared at 11:00am. [CA] Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135F or above to prevent bacterial growth. [SA] Operator reheated beef ribs on the stove-top and placed in the hot holding unit. Cooked vegetables was placed in an ice bath and refrigeration for proper cooling.*

Follow-up By 09/21/2023
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### Minor Violations

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

**Inspector Observations:** *Food safety certificate and food handler cards unavailable upon request. [CA] Ensure at least one valid food safety certificate and food handler cards for all other food service employees are available. Food safety certificate shall be posted within the facility. Food handler cards shall be kept on site for review.*

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

**Inspector Observations:** *In the kitchen area, observed two dead nymph cockroaches on a piece of tape. In the back storage area, observed a dried cockroach egg. [CA] Ensure facility is kept free of cockroach activity. Clean and sanitize all areas with activity. Seal all cracks and crevices to prevent further harborage. Contact pest control to provide service for facility.*

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)

**Inspector Observations:** *In the 2 door reach in freezer, observed the storage of frozen chicken, pork, and beef stacked on top of one another and next to each other. [CA] Ensure raw meat is stored on separate shelving with the following meat stored from the bottom: chicken, raw shelled eggs, beef, pork, seafood.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:** *In the walk-in refrigerator, observed whole heads of cabbage stored on the floor. In the kitchen area, observed a container of cold noodle stored on the floor. By the large stand mixer, observed a bulk bag of flour stored on the floor. [CA] Ensure all food is stored at least 6" off the floor in containers as needed and on approved shelving.*

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

**Inspector Observations:** *In the back prep area, at the 2 door reach in freezer, observed the use of plastic grocery bags for storage of meat. [CA] Discontinue use of plastic grocery bags as a form of food storage. Use only approved food grade containers.*

**Inspector Observations:** *In the back prep area, on the counter-top next to the 2 door reach in freezer, observed the storage of a counter-top grill/pancake grill. [CA] Ensure only approved equipment is stored within the facility. Cooking shall not occur outside of the hood/cookline. Discontinue use of counter-top grill/pancake grill and remove from facility.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

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**Inspector Observations:** In the back storage area, observed baking trays and cutting boards stored on the floor and against a 2 door reach in freezer. At the back storage rack, observed food processor and other equipment stored along with chemicals.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations:** In the kitchen area, behind the freezer chest, observed accumulation of food debris and refuse. In the back prep area, by the 2 door reach in freezers, observed standing water and food debris on the floor. [CA] Ensure facility floors are regularly cleaned and maintained to prevent harborage of vermin.

## Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.  
Needs Improvement - Adequate handwash facilities: supplied or accessible.  
Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

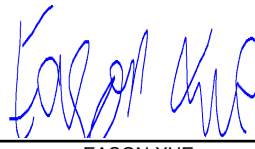
Item	Location	Measurement	Comments
cooked vegetables	counter-top	70.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cooked beef	hot holding unit	145.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	45.00 Fahrenheit	
beef	2 door prep unit	40.00 Fahrenheit	
cooked pork	crookpot	138.00 Fahrenheit	
pig ear	2 door undercounter refrigerator	38.00 Fahrenheit	
cooked bean sprouts	2 door prep unit	39.00 Fahrenheit	
beef ribs	counter-top	96.00 Fahrenheit	
beef	2 door undercounter refrigerator	37.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
cooked beef	walk-in refrigerator	41.00 Fahrenheit	
sliced beef	prep unit	41.00 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 **10/2/2023**. 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: EASON XUE  
PIC  
Signed On: September 18, 2023