

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 FA0277541 - DH NOODLES AND GRILL		Site Address 1183 S DE ANZA BL 60, SAN JOSE, CA 95129		Inspection Date 04/03/2024	
Program PR0419473 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DH CUPERTINO INC		Inspection Time 12:40 - 14:00
Inspected By TRAVIS KETCHU	Inspection Type ROUTINE INSPECTION	Consent By SONG GAO	FSC Song Gao 7/14/2028		

Placard Color & Score

GREEN

85

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									
K06	Adequate handwash facilities supplied, accessible			X	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								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										
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: Measured multiple PHF's at 55 F to 60 F (see measured observations) within the walk in refrigerator. Ambient temperature of the unit measured at 60 F. PIC stated that the unit was below 40 F at opening and that the items were delivered and placed within the unit 3 hours prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PHF's within the unit relocated to alternate refrigeration units to be cooled to and held at 41 F or below.

Measured vegetable dumplings at 105 F on a rack within the preparation area. PIC stated that the dumplings are prepared at 11:00 am or later and discarded following the lunch service (less than four hours).

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Dumplings discarded following the lunch service.

Submit TPHC procedures for review and approval.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Observed the hand wash sink at the cook line to be blocked for use by the storage of a strainer and large pots.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Paper towels stored outside of dispensers at the kitchen entrance hand wash sink.

[CA] Paper towels shall be stored inside the dispenser to prevent potential contamination.

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

Inspector Observations: Observed buckets and boxes of food stored on the floor at the preparation area.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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: Observed the installation of an unapproved counter top cooker at the cook line.

[CA] Remove unapproved equipment. All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

Follow-up By
04/08/2024

Observed the use of a deep fryer to hot hold/ cook soup at the cook line. Fryer is outside of the ventilation hood.

[CA] Discontinue the use of the deep fryer to cook soup. Equipment shall be used for its intended purpose.

Measured the ambient temperature of the walk in refrigerator at 55 F to 60 F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Unit shall not be used for the storage of PHF's unit it can maintain 41 F or below.

Email inspector a picture of the refrigerator ambient temperature when it has been repaired.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
warm water	hand wash sink	100.00 Fahrenheit	
chlorine sanitizer	warewashing machine	50.00 PPM	
bean sprouts	walk in fridge	60.00 Fahrenheit	
chicken	walk in fridge	56.00 Fahrenheit	
veggie filling	walk in fridge	58.00 Fahrenheit	
juice	upright fridge	39.00 Fahrenheit	
bean sprouts	prep fridge	40.00 Fahrenheit	
hot water	3 comp sink, prep sink	120.00 Fahrenheit	
shell eggs	2 door upright fridge	41.00 Fahrenheit	
beef rib	open top prep fridge	40.00 Fahrenheit	
veggie dumpling	rack	105.00 Fahrenheit	
rice	steamer	180.00 Fahrenheit	
raw beef	walk in fridge	55.00 Fahrenheit	
soup	steam insert	139.00 Fahrenheit	
pork	steam insert	157.00 Fahrenheit	
pork	walk in fridge	60.00 Fahrenheit	
shell eggs	walk in fridge	55.00 Fahrenheit	
soup	fryer	190.00 Fahrenheit	

Overall Comments:

Note: Post Department of Environmental Health permit in public view.

Employee food handler cards shall be available for review. All food employees must have valid food handler cards within 30 days from hire date.

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 **4/17/2024**. 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

Song Gao

Received By: Song Gao
PIC
Signed On: April 03, 2024