

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 FA0230444 - LANZHOU HAND-PULLED NOODLES		Site Address 10745 S DE ANZA BL D, CUPERTINO, CA 95014		Inspection Date 08/20/2026		Placard Color & Score GREEN 71		
Program PR0330463 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name XIANMING GROUP INC		Inspection Time 11:45 - 14:00			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By EASON XUE				FSC JINYUAN XI 09/04/2029

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						S
K06	Adequate handwash facilities supplied, accessible			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	X			N
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	X	
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	X	
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	X	
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: *In the kitchen area, measured improper holding temperatures of the following:*

- 1. On the counter-top, measured cooked bok choy at 53F, and plates of sliced cooked sliced beef at 54F. Per operator, bok choy and sliced cooked beef stored from 11:00am.*
- 2. In the insert top of the 2 door prep unit, measured cooked sliced beef at 52F. Per operator, cooked sliced beef sliced and then stored from 10:30am.*
- 3. On the floor of the kitchen, measured a pot of beef stock at 78F. Per operator, beef stock stored from 11:00am.*
- 4. In the 2 door prep unit, measured chopped lamb at 46F. Per operator, prepared and stored from 10:30am.*
- 5. In the 2 door undercounter refrigerator, measured cooked noodles at 68F, and potentially hazardous foods at 55F including cold noodles, pig ear, tofu, shredded chicken, and sliced beef.*

In the back prep area, in a large pot stored on the floor, measured raw beef at 72F. Per operator, raw beef prepared from 1.5 hours prior.

[CA] *Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth.*

[SA] *Operator added ice to container of cooked bok choy, and placed a time label on plates of cooked sliced beef. Operator placed pot of beef stock on stove to reheat. Operator moved all other potentially hazardous foods to nearby refrigeration to facilitate proper holding temperatures.*

Minor Violations

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

Inspector Observations: *At the handwash station, observed paper towel dispenser was non-functioning. Observed a roll of paper towels stored on the side for use.*

[CA] *Ensure hand soap and paper towels are provided from their respective dispensers at the handwash station.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the walk-in refrigerator, observed a cooling container of cooked beef stored covered and measured at 140F and measured a container of stirfry beef stored at 88F. Per operator, cooked beef and stirfry beef prepared at 11:00am.*

[CA] *Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath; by adding ice; using shallow containers; separating food into smaller portions and/or using rapid cooling technology.*

[COS] *Operator placed containers of cooked beef and stirfry beef in an ice bath to facilitate cooling and removed cover to allow for ventilation of heat.*

K14 - 3 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

Inspector Observations: *In the ice machine, observed mold-like growth on the interior sides. At the back prep area, observed food debris on the slicer, the bowl for the mixer, and the dough hook.*

[CA] *Ensure all food contact surfaces are properly cleaned and sanitized using an applicable sanitizer.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

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Inspector Observations: *In the back prep area, above the prep sink/food slicer, observed storage of WD-40 and other chemicals.*

[CA] Ensure chemicals are stored away from food and food prep areas to prevent possible contamination. Keep chemicals stored below food contact surfaces to prevent possible contamination.

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

Inspector Observations: *In the dry storage room, observed open bags of flour stored in food grade containers without a lid.*

[CA] Ensure all open bags of dry food are transferred to or placed into food grade containers and covered with a fitted lid.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *At the walk-in refrigerator, observed debris accumulation around the door handle and side of the door, and dust/debris around the refrigerator fan. In the back prep area, on the shelving for the warewash area, observed debris accumulation on shelving.*

[CA] Ensure all non-food contact surfaces are frequently cleaned and sanitized to prevent possible 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: *in the facility, observed the use of cardboard to line shelving.*

[CA] Discontinue use of unapproved materials and equipment within the 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

Inspector Observations: *In the kitchen area, between the 2 door prep unit and the undercounter refrigerator, observed a knife stored in the crevice between.*

[CA] Ensure utensils and equipment are properly stored in a manner that prevents contamination.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *In the back prep area, observed employee personal items stored on a prep table during preparation.*

[CA] Ensure all employee personal items are stored separately from food prep areas.

In the back prep area, observed gaps and crevices around installed shelving and electrical lines.

[CA] Ensure all gaps, cracks, crevices, and holes are sealed to prevent harborage of vermin.

In the back prep area, observed storage of unused equipment.

[CA] Ensure unused equipment is removed to prevent clutter.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper cooling methods.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cooked lamb	2 door prep unit	47.00 Fahrenheit	
bean sprouts	2 door undercounter refrigerator	39.00 Fahrenheit	
cooked pork intestine	counter-top steam table	160.00 Fahrenheit	
beef stock	pot on floor	78.00 Fahrenheit	
bok choy	counter-top	53.00 Fahrenheit	
cold noodles, pig ear, tofu, shredded chicken, and sliced beef	2 door undercounter refrigerator	55.00 Fahrenheit	
bean sprouts	2 door prep unit	40.00 Fahrenheit	
cooked beef	walk-in refrigerator	40.00 Fahrenheit	
raw beef	pot on floor	72.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
cooked sliced beef	2 door prep unit	52.00 Fahrenheit	
cooked pork intestine	walk-in refrigerator	40.00 Fahrenheit	
cooked beef	counter-top steam table	170.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
cooked pork	crockpot	160.00 Fahrenheit	
cooked sliced beef	counter-top	54.00 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 **9/3/2026**. 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
SERVER

Signed On: August 20, 2026