

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 FA0230796 - DH NOODLES AND GRILL		Site Address 496 BARBER LN, MILPITAS, CA 95035	Inspection Date 10/05/2026
Program PR0330890 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name DH NOODLES INC	Inspection Time 13:05 - 14:10
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By HAO AND GABRIEL	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/01/2026

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: 10/05/2026

Cited On: 10/01/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 10/05/2026

Cited On: 10/01/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

This violation found not in compliance on 10/05/2026. See details below.

Cited On: 10/05/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

In the walk-in cooler, two 5-inch deep, lid-covered containers of cooked beef measured between 45F and 46F. Per staff, they had been cooked yesterday, placed into the walk-in cooler, and maintained inside overnight to cool.

Observed a large stock pot of pork stew cooling while maintained on the floor in the middle of the kitchen.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Cooked beef was voluntarily condemned and discarded due to improper cooling. Pot of pork stew was relocated to the walk-in freezer for rapid cooling.

Cited On: 10/01/2026

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: 10/05/2026

Minor Violations

Cited On: 10/05/2026

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

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Inspector Observations:

Facility has covered up the yellow (conditional pass) placard. Observed a "Hello Panda" sign leaned up against the front of the window completely obstructing the yellow placard from view.

[CA] The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B 11-55.

Facility will be fined for covering up the placard. Further noncompliance may result in further enforcement action.

Measured Observations

Item	Location	Measurement	Comments
sliced beef	prep cooler - cook-line - left	41.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
ambient	prep cooler - front service	37.00 Fahrenheit	
braised beef	steam table - kitchen entrance	168.00 Fahrenheit	
ambient	walk-in cooler	39.00 Fahrenheit	
beef	prep cooler - front service	39.00 Fahrenheit	
raw chicken	prep cooler - cook-line - right	38.00 Fahrenheit	

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted.

Compliance of the following major violations has been verified:

K05M: Hands not clean/improperly washed:

- No handwashing violations observed at the time of inspection

K07M: Improper hot and cold holding temperatures:

- Observed no holding violations at the time of inspection. Ambient of the walk-in cooler measured 39F via probe.

K14M: Food contact surfaces unclean and unsanitized:

- Chlorine sanitizer measured 50 ppm in the mechanical dishwasher while in active use to wash various utensils. Observed employees loading all dishes/utensils into the mechanical dishwasher. Ice machine appears to have been cleaned.

K48m: Plan review unapproved

- Unapproved countertop induction stove has been removed from the facility

Compliance of the following was not verified:

K09M: Improper cooling methods:

- See major violation above.

Facility issued one major violation.

Facility re-issued a Green "Pass".

Continue to work on the violations cited during the last routine inspection.

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 **10/19/2026**. 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.

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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: Gabriel Liang
Manager
Signed On: October 05, 2026