

**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> FA0208243 - T K NOODLE #1		<b>Site Address</b> 261 E WILLIAM ST, SAN JOSE, CA 95112		<b>Inspection Date</b> 02/27/2026	
<b>Program</b> PR0301575 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> T K NOODLE INC		<b>Inspection Time</b> 13:40 - 15:00
<b>Inspected By</b> ALEXANDER ALFARO	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> PHUNG		<b>FSC</b> Not Available	

**Placard Color & Score**  
**YELLOW**  
**64**

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	X			S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records		X		X			
K09 Proper cooling methods			X	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		
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	X	
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	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

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

**Inspector Observations:**

**Milk, Milktea, and half & half measured above 41F in the upright cooler at around 2:30 pm. Per PIC, they have been in the cooler since 10 am.**

Follow-up By  
03/06/2026

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

**[COS] Items were discarded. See VC&D report.**

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations:**

**Hot foods (meat balls, shrimp, etc) were not time marked.**

Follow-up By  
03/06/2026

**[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.**

**[COS] Hot foods measured above 135F and were subsequently time marked.**

**Facility has added items to their TPHC without updating the guidelines. (bean sprouts, fresh egg noodles, rice noodles).**

**[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC)**

### Minor Violations

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

**Inspector Observations:**

**1. Repeat Violation: The Food Safety Certificate displayed has expired.**

**[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.**

**2. Second Repeat Violation: No Food Handler Cards were available upon request.**

**[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

**Inspector Observations:**

**Staff were observed eating a bun in the kitchen area. Staff were peeling raw shrimp, stopped to pick up their bun with their hands and take a bite.**

**Note: Staff were instructed to wash their hands before resuming task.**

**[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.**

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

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**Inspector Observations:**

**Staff were observed washing their hands at the three compartment sink.**

**[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required at the dedicated handwash station.**

**[COS] Staff were instructed to properly wash hands at the dedicated handwash sink.**

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

**Inspector Observations:**

**Meatballs were found cooling in preportioned plastic bags stored in a plastic tub with multiple layers in the bottom section of the prep cooler. Meatballs measured between 70-90F. Per cook, they were cooked about an hour prior.**

**[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 3 inches for liquids. Food may be left uncovered or loosely covered to allow rapid cooling. Ensure to use approved containers which facilitate heat transfer, such as metal.**

**[COS] Bags were moved to a sheet tray, on a single layer, and moved to the walk in cooler for cooling.**

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:**

**Repeat Violation: Raw shelled eggs were found stored above produce in the walk in cooler.**

**[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations:**

**Facility lacks testing materials for their choice of sanitizer at the dishwasher.**

**[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.**

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:**

**1. Facility is using cardboard to line the floors of the facility.**

**[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.**

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

**Inspector Observations:**

**Second Repeat Violation: In the water heater closet, large opening observed in ceiling.**

**[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
Soup	Stove	140.00 Fahrenheit	
Rice	Rice Cooker	150.00 Fahrenheit	
Chicken	Walk in Cooler	68.00 Fahrenheit	Cooling ~ 2 hours
Chlorine - Sanitizer	Dishwasher	50.00 PPM	
Meatballs	Prep Cooler - Bottom	70.00 Fahrenheit	Cooling ~ 1 hour
Meatballs	Cook Line	140.00 Fahrenheit	
Meatballs	Walk in Freezer	-12.00 Fahrenheit	IR
Milk	Upright Cooler	49.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Shrimp	Cookline	140.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	

## Overall Comments:

### Notes:

*- Failure to correct repeat violations will result in further enforcement actions from this department.*

*- A follow up inspection will be conducted within 5 business days to verify compliance with major violations noted. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.*

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 **3/13/2026**. 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: Phung  
Cashier

Signed On: February 27, 2026