

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 FA0208243 - T K NOODLE #1 | | Site Address 261 E WILLIAM ST, SAN JOSE, CA 95112 | | Inspection Date 06/06/2022 | |
| Program PR0301575 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | | | Owner Name T K NOODLE INC | | Inspection Time 15:30 - 16:30 |
| Inspected By FRANK LEONG | Inspection Type ROUTINE INSPECTION | | Consent By PHUNG HONG | FSC ANH DU 01/06/2025 | |

| |
|-----------------------|
| Placard Color & Score |
| RED |
| 80 |

| 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 | | | | | | 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 | X | |
| K27 Food separated and protected | | |
| 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 | | |
| K35 Equipment, utensils: Approved, in good repair, adequate capacity | | |
| 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: *In the kitchen area, measured boxes of thawing meat (chicken and beef) between 47F and 55F. In the kitchen area, measured shredded chicken stored at 68F. Per operator, boxes of meat have been thawing for an hour, and shredded chicken has been stored on the counter for an hour. [CA] Ensure potentially hazardous foods are held cold at or below 41F or held hot at or above 135F to prevent bacterial growth. [SA] Thawing meat was moved into walk-in refrigerator to facilitate proper holding temperatures. Shredded chicken was placed in 4 door undercounter refrigerator to facilitate proper holding temperatures.*

Follow-up By
06/09/2022

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *In the kitchen area, underneath the cookline, observed 10+ live cockroaches of all life stages. Observed stainless steel panels installed underneath wok station into drain basin are not properly sealed and creating harborage for cockroach activity. Observed accumulation of food debris in the back section of the drain basin. [CA] Facility shall not operate with live cockroach activity. Clean and sanitize all areas with activity. Seal all cracks and crevices to prevent further harborage. Contact for pest control to provide service to facility. Contact district inspector for follow-up inspection at frank.leong@cep.sccgov.org or call at 408-918-1955. Facility shall be free of live activity during follow-up inspection. Any subsequent follow-up inspections after the first will be charged at \$219.00 per hour.*

Follow-up By
06/09/2022

Minor Violations

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Observed boxes of partially frozen chicken and beef thawing on the floor in the kitchen area next to the cookline. Measured boxes of meat thawing between 47F and 55F. Per operator, food has been thawing for an hour. [CA] Ensure potentially hazardous foods are thawed using one of the following methods: under refrigeration that maintains the food temperature at 41F or below; completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain; in a microwave oven if immediately followed by immediate preparation; or as part of a cooking process.*

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

Inspector Observations: *Underneath the cookline, observed accumulation of food debris in the drain basin. [CA] Ensure drain basin and facility floors are regularly cleaned and maintained to prevent harborage of vermin.*

Around the cookline, observed two layers of stainless steel panels are not sealed. On the right side of the cookline, observed an FRP panel installed without sealed edge, and observed cove base tiles/panel missing at the bottom of stainless steel wall panel.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

| Item | Location | Measurement | Comments |
|--|--------------------------------------|-------------------|-------------------------------|
| meatballs | 4 door undercounter refrigerator | 39.00 Fahrenheit | |
| boxes of thawing meat (chicken and beef) | floor by cookline | 55.00 Fahrenheit | Measured between 47F and 55F. |
| chicken | walk-in refrigerator | 36.00 Fahrenheit | |
| flour cake | 4 door undercounter refrigerator | 41.00 Fahrenheit | |
| green milk tea | sliding 3 door reach in refrigerator | 40.00 Fahrenheit | |
| warm water | handwash sink | 100.00 Fahrenheit | |
| dumplings | 4 door undercounter refrigerator | 38.00 Fahrenheit | |
| marinated pork | walk-in refrigerator | 36.00 Fahrenheit | |
| hot water | 3 compartment sink | 120.00 Fahrenheit | |
| chlorine sanitizer | warewash machine | 50.00 PPM | |

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Overall Comments:

Conducted in conjunction with complaint investigation.

CLOSURE / PERMIT SUSPENSION NOTICE

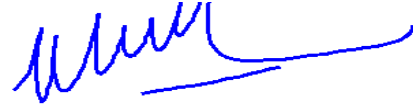
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **6/20/2022**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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 HONG
PIC
Signed On: June 06, 2022