

# 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><br>FA0259940 - SI JIE NOODLE EXPRESS                            |  | <b>Site Address</b><br>3730 N 1ST ST 145, SAN JOSE, CA 95134 |                                               | <b>Inspection Date</b><br>01/12/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b><br/> <b>54</b> </div> |  |                          |
| <b>Program</b><br>PR0380915 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |  |                                                              | <b>Owner Name</b><br>SI JIE NOODLE EXPRESS LL |                                      | <b>Inspection Time</b><br>13:15 - 15:15 |                                                                                                                                                    |  |                          |
| <b>Inspected By</b><br>KATHY VO                                                 |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                 |                                               | <b>Consent By</b><br>ERIC            |                                         |                                                                                                                                                    |  | <b>FSC</b> Not Available |

  

| 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  |       |       |        |     |     |     |
| 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      |     |     |     |
| 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     |        |     |     |     |
| 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     |       | X      |     |     | N   |
| 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                                        | X   |     |
| 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                                                     |     | X   |
| 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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|                                                                          |                                   |                                                       |                                  |
|--------------------------------------------------------------------------|-----------------------------------|-------------------------------------------------------|----------------------------------|
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| Program<br>PR0380915 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |                                   | Owner Name<br>SI JIE NOODLE EXPRESS LLC               | Inspection Time<br>13:15 - 15:15 |
| K48                                                                      | Plan review                       |                                                       | X                                |
| K49                                                                      | Permits available                 |                                                       | X                                |
| K58                                                                      | Placard properly displayed/posted |                                                       |                                  |

## Comments and Observations

### Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: \*\*MAJOR\*\* Observed the only handwash station in the back kitchen area lacks soap. The soap dispenser appears to have been broken off the wall. [CA] Handwash station shall be fully stocked with soap and single use towels at all times. [COS] PIC stocked handwash station with a temporary, portable bottle of soap.**

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| Follow-up By<br>01/19/2026 |
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**\*\*MINOR\*\* Observed the handwash station in the front is partially blocked by a trash can. [CA] Handwash station shall be fully accessible at all times.**

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

**Inspector Observations: Measured multiple Potentially Hazardous Foods on the preparation counter out of proper holding temperatures including: cooked tofu, dumplings, hard boiled eggs, and rice noodles. Per chef, foods were cooked or moved from refrigeration less than 1 hour prior to temperature measurement. [CA] Potentially Hazardous Foods shall be held at 41F or below or 135F or above. [COS] Cooked tofu and dumplings were reheated to 165F for hot holding in the steam table and the steamer. Hard boiled eggs and rice noodles were moved to under counter refrigeration to facilitate rapid cooling.**

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| Follow-up By<br>01/19/2026 |
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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

**Inspector Observations: Observed employees washing soiled dishes without the use of sanitizer. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS] Specialist instructed employees how to set up the 3-compartment sink with sanitizer solution (chlorine).**

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| Follow-up By<br>01/19/2026 |
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### Minor Violations

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

**Inspector Observations: 1) Facility lacks active Food Safety Certification. [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) Actively working employees lack food handler cards. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment as a food handler. Food handler cards shall be available for review.**

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

**Inspector Observations: Observed multiple foods cooling at ambient temperatures while fully covered in plastic wrapping. [CA] Cooling foods shall have adequate space for cold air to circulate, be loosely covered or uncovered, and stirred frequently as needed.**

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: 1) Observed raw meats stored above ready-to-eat produce in the walk-in cooler. [CA] Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

**2) Observed bulk bags of flour are open and uncovered in the food preparation area. [CA] After opening, transfer bulk ingredients to approved containers with tight-fitting lids.**

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

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**Inspector Observations:** Observed plastic bags of frozen dumplings inside the upright freezers are available for sale and lack proper labeling. Per PIC, dumplings are made in and delivered from their flagship location. [CA] Food repackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

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 sanitizer. [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:** Observed butane cooker and frying pan in the front preparation area for cooking without proper ventilation. [CA] Discontinue the use of butane cooker and unapproved equipment. Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations:** 1) Facility lacks a metal probe thermometer for use. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

2) Multiple refrigeration units lack internal thermometers. [CA] A thermometer (accurate to +/- 2°F) shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

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:** 1) Observed multiple ceiling panels above the cook line, in the back kitchen area, and above the walk-in freezer are misaligned and creating gaps in the ceiling. [CA] Seal all gaps in the facility. The facility shall be fully enclosed to prevent pest entrance and harborage.

2) Observed excessive clutter in the janitorial sink. [CA] Janitorial area shall be provided, maintained, and kept clean.

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations:** Per previous inspection report, facility installed a noodle cooker and steam table to the cook line without submittal of plans to this department. Observed "Chigo" unit in the front preparation area. [CA] New equipment to the facility shall submit plans and specifications for review and shall receive approval prior to installation of equipment.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

**Inspector Observations:** Facility is operating without a valid health permit due to delinquent account status. [CA] A food facility shall not be open for business without a valid health permit.

## Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.  
Needs Improvement - Proper hot and cold holding temperatures.

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## Measured Observations

| Item                  | Location                        | Measurement       | Comments                                            |
|-----------------------|---------------------------------|-------------------|-----------------------------------------------------|
| tea egg               | 2-door upright cooler           | 65.00 Fahrenheit  | Cooling. Per chef, cooked 1 hour ago.               |
| raw meat              | walk-in cooler                  | 38.00 Fahrenheit  |                                                     |
| sanitizer (chlorine)  | 3-compartment sink              | 100.00 PPM        |                                                     |
| cooked chicken        | preparation counter             | 78.00 Fahrenheit  | Cooling. Per chef, cooked less than 30 minutes ago. |
| cooked egg and tomato | 2-door preparation unit (back)  | 88.00 Fahrenheit  | Cooling. Per chef, cooked 1 hour ago.               |
| raw beef              | 2-door preparation unit (front) | 41.00 Fahrenheit  |                                                     |
| water                 | 3-compartment sink              | 120.00 Fahrenheit |                                                     |
| frozen dumplings      | 2-door upright freezer          | 8.00 Fahrenheit   |                                                     |
| water                 | preparation sink                | 120.00 Fahrenheit |                                                     |
| water                 | handwash sink                   | 100.00 Fahrenheit |                                                     |
| cooked beef           | 2-door preparation unit (back)  | 41.00 Fahrenheit  |                                                     |
| hard boiled egg       | preparation counter             | 67.00 Fahrenheit  |                                                     |
| raw meat              | walk-in freezer                 | -3.00 Fahrenheit  |                                                     |
| soup                  | steam table                     | 165.00 Fahrenheit |                                                     |
| cooked beef           | preparation counter             | 80.00 Fahrenheit  | Cooling. Per chef, cooked less than 30 minutes ago. |
| cooked tofu           | above steam table               | 110.00 Fahrenheit | 110-135F. Per chef, cooked 1 hour ago.              |
| dumplings             | preparation counter             | 70.00 Fahrenheit  |                                                     |
| rice noodles          | preparation rack                | 65.00 Fahrenheit  |                                                     |

## Overall Comments:

—48 HOUR NOTICE—

***Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$1,735.00. Payment must be made immediately to DEH at the address at the top of this report or via our website at [www.ehinfo.org](http://www.ehinfo.org).***

***A facility that submits payment of the outstanding balance within 48 hours (2 business days) of this notice will be issued and mailed an operating permit by this department. Failure to comply within 48 hours will result in facility closure and additional enforcement, including but not limited to reinspection(s) and additional cost recovery fees.***

***A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.***

***\* A follow-up inspection to verify compliance of major violations will be conducted within five business days. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.***

***\* Installation of new equipment (noodle cooker, steam table, etc.) will require approval from this Department. Submit plans to this department for the installation of all new equipment. Facility shall be subject to further enforcement action if equipment is not approved. For general inquiries or to schedule a consultation, site assessment, or plan check inspection, please contact Plan Check at [dehplancheck@deh.sccgov.org](mailto:dehplancheck@deh.sccgov.org) or call at 408-918-3400 (Monday through Friday, 7:30AM-4:30PM). More information can be found on the DEH website: [ehinfo.org](http://ehinfo.org).***

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 **1/26/2026**. 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:**

|               |                                 |
|---------------|---------------------------------|
| <b>[CA]</b>   | Corrective Action               |
| <b>[COS]</b>  | Corrected on Site               |
| <b>[N]</b>    | Needs Improvement               |
| <b>[NA]</b>   | Not Applicable                  |
| <b>[NO]</b>   | Not Observed                    |
| <b>[PBI]</b>  | Performance-based Inspection    |
| <b>[PHF]</b>  | Potentially Hazardous Food      |
| <b>[PIC]</b>  | Person in Charge                |
| <b>[PPM]</b>  | Part per Million                |
| <b>[S]</b>    | Satisfactory                    |
| <b>[SA]</b>   | Suitable Alternative            |
| <b>[TPHC]</b> | Time as a Public Health Control |



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**Received By:** Eric Lyu  
PIC  
**Signed On:** January 12, 2026