

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 FA0283174 - TK NOODLE 5		Site Address 1687 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 01/08/2025		Placard Color & Score GREEN 81		
Program PR0424798 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TAN LU 5 INC		Inspection Time 15:15 - 16:25			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By MARIA				FSC 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				
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		
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		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		
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:

Multiple items at the cookline were measured above 41 degrees Fahrenheit. Shrimp was measured at 69 degrees Fahrenheit and was cooked an hour ago. Bean sprouts was measured at 54 degrees Fahrenheit and was taken out from refrigeration 1.5 hours ago. Pork was measured at 72 degrees Fahrenheit and was cooked an hour ago. Raw shell eggs were measured at 66 degrees Fahrenheit and was taken out from refrigeration since 11:00 AM.

[Corrective Action] Maintain Potentially Hazardous Foods below 41 degrees Fahrenheit or above 135 degrees Fahrenheit. Use a 4 hour count down timer to discard foods typically left out at room temperature.

[Suitable Alternative] Pork and shrimp shall be discarded by 6:00 PM. Bean sprouts shall be discarded by 5:30 PM. Raw shell eggs were voluntarily discarded.

Minor Violations

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

Inspector Observations:

The Food Safety Certification observed expired.

[Corrective Action] Provide the valid and current Food Safety Certification.

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

Inspector Observations:

Lack of paper towels in the paper towel dispenser at the handwash sink at the warewash area. Theres another handwash sink nearby.

[Corrective Action] Maintain paper towel dispenser stocked at all times.

[Suitable Alternative] Employee refilled the paper towel dispenser with paper napkins.

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:

Chlorine sanitizer in the dishwasher was measured at 0 ppm.

[Corrective Action] Maintain chlorine sanitizer concentration at 50 ppm. Use the 3 compartment sink to sanitize utensils until the dishwasher has been serviced and chlorine sanitizer concentration of 50 ppm has been verified.

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. Observed all foods in the walk-in freezer defrosted and measured at 30 degrees Fahrenheit.

[Corrective Action] Ensure freezer is working properly and maintaining foods frozen solid.

2. Observed milk bottles re-used to store other types of drinks.

[Corrective Action] Discard milk bottles after use. Use a durable container that can be properly washed and sanitized to store other types of drinks.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
all items	walk-in freezer	30.00 Fahrenheit	
shrimp	metal container at cookline	69.00 Fahrenheit	1 hour ago
sliced pork	metal container at cookline	72.00 Fahrenheit	1 hour ago
chlorine sanitizer	dishwasher	0.00 PPM	
raw shell eggs	shelf at cookline	66.00 Fahrenheit	since 11:00 AM
hot water	handwash sink	118.00 Fahrenheit	
fried rice, shrimp	walk-in cooler	37.00 Fahrenheit	
bean sprouts	work table	54.00 Fahrenheit	
meat	3 door undercounter cooler	39.00 Fahrenheit	
half and half	3 sliding door upright cooler	41.00 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 **1/22/2025**. 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: Luan Duong
employee
Signed On: January 08, 2025