

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 FA0201616 - NOODLE TALK RESTURANT		Site Address 4546 EL CAMINO REAL, LOS ALTOS, CA 94022		Inspection Date 10/16/2026		Placard Color & Score GREEN 69		
Program PR0307733 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name GRAND CHEF CORP		Inspection Time 12:40 - 14:00			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By DAVID				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	X			N
K06	Adequate handwash facilities supplied, accessible	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						S
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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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	X	
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	X
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:

Measured raw shelled eggs at 71F stored on a shelf above the preparation table adjacent to the cooks line. The cook stated the eggs were removed from the walk in cooler approximately 2.5 hours prior.

[CA] PHFs shall be held at 41°F or below while cold holding.

[COS] The cook started cooking the tray of eggs at this time for service

Minor Violations

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

Inspector Observations:

1. Facility does not have a worker who holds a valid food safety certificate

[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. The available food handler cards on site are expired.

[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.

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

Inspector Observations:

Observed a food employee wash their gloves after handling raw chicken to move to additional food preparation.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves.

[COS] The food handler was stopped, removed their gloves, and washed their hands prior to donning new gloves as directed by the Specialist.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

1. Observed old rodent droppings behind the upright freezer in the back dry storage area.

[CA] Maintain the facility free of rodent activity. Remove the droppings and clean and sanitize the affected areas.

2. Observed dead german cockroaches at the following locations:

- One dead adult and one dead juvenile on a glue trap below the upright cooler near the back storage area
- One dead adult on the wall in the crevice between the door trimming and an electrical panel above the three compartment sink
- Four dead nymphs on a soy sauce container below the handwashing sink at the cooks line
- One dead nymph on the bottom of the cabinet below the handwashing sink

[CA] Maintain the facility free of vermin activity. Remove the carcasses and clean and sanitize all affected areas.

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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:

Observed food worker cutting vegetables on cutting boards on tables behind the facility.

[CA] Food preparation shall only occur in approved areas.

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 pieces of raw wood affixed to the side of the preparation coolers to act as splash guards.

[CA] Equipment surfaces must be maintained durable, nonabsorbent, and easily cleanable.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations:

Observed knives at the main preparation line and cooks line wedged between the preparation tables and coolers.

[CA] Maintain knives stored in a sanitary location to prevent cross contamination.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

1. Observed a small tabletop deep fryer at a preparation table near the janitorial sink, outside of the ventilation hood.

[CA] Mechanical exhaust ventilation is required for deep frying.

2. Observed two burners in active use and not fully below the ventilation hood. Yellowing was observed at the adjacent walls.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

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:

Observed the front door and two back doors propped open at the time of inspection.

[CA] Maintain the doors closed to prevent the entrance of rodents/vermin.

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

Inspector Observations:

Observed large holes at the wall below the dish machine.

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

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

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Inspector Observations: --48 HOUR NOTICE--

Our records indicate this facility is operating without a valid permit and has a delinquent account. Your balance due is \$3,097.5 Payment must be made immediately to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

**Follow-up By
10/18/2026**

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 copy of the invoice was printed out at the time of inspection

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
WATER	HANDWASHING SINK	100.00 Fahrenheit	
TOFU	SMALL PREP COOLER	39.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
SLICED PORK	WALK IN COOLER	40.00 Fahrenheit	
HAM	MAIN REACH IN COOLER	40.00 Fahrenheit	
SPROUTS	WALK IN COOLER	38.00 Fahrenheit	
FISH BALLS	STEAM TABLE	154.00 Fahrenheit	
BEAN SPROUTS	MAIN REACH IN COOLER	39.00 Fahrenheit	
NOODLES	SMALL PREP COOLER	39.00 Fahrenheit	
STIR FRY	COOKS LINE	182.00 Fahrenheit	FINAL COOKING
PORK	MAIN PREP COOLER	40.00 Fahrenheit	
BEEF	STEAM TABLE	145.00 Fahrenheit	
BEEF	MAIN PREP COOLER	37.00 Fahrenheit	
NOODLES	WALK IN COOLER	44.00 Fahrenheit	COOKED 2 HOURS PRIOR ACCORDING TO PIC
SANITIZER CONCENTRATION	LOW TEMP DISH MACHINE	50.00 PPM	
BEEF	SMALL PREP COOLER	36.00 Fahrenheit	

Overall Comments:

A routine inspection was conducted on this date in conjunction with complaint investigation under record ID: CO0161154

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 **10/30/2026**. 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: Anwei zhai
Manager
Signed On: October 16, 2026