

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 FA0251053 - T K NOODLE #8		Site Address 4068 MONTEREY RD, SAN JOSE, CA 95111	Inspection Date 07/17/2024
Program PR0364316 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name T K NOODLE INC	Inspection Time 13:15 - 14:15
Inspected By YUEN IP	Inspection Type LIMITED INSPECTION	Consent By LAC DU	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

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

Inspector Observations: 1 live nymph cockroach and 1 dead adult cockroach on the glue trap near dry storage area. 4 dead cockroach on the glue trap on dry spice storage.

Observed rodent droppings on the floor for the following areas:

Under prep sink

Under wok

Dry storage area

Reviewed pest control report. Last service was on 7/4/2024. Serviced provided include roaches and rodent control.

Pest control serviced facility semi-monthly.

[CA] The premises of each food facility shall be kept free of vermin.

[COS] PIC removed glue trap and contacted pest control for service for tonight. Employee cleaned floor at the time of inspection.

Follow-up By 07/19/2024

Minor Violations

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: Observed mold like substance on the interior panel of ice machine.

[CA] Clean and maintain ice machine.

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 plastic bowl being used as scoop in bulk container. Ice scoop observed store in a way that is touching the ice.

[CA] Handle to ice scoop shall be stored so that it is not in direct contact with ice. Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Leaking observed under prep sinks in kitchen.

[CA] Repair plumbing fixture.

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: A screw on the floor under dishmachine. Per PIC, the mechanic of the dishmachine unscrewed the cover the dishmachine and didn't put it back properly.

Observed a bearing on the floor near the prep sink.

Observed tools such as screws, screw driver, wire, metal brush, metal rod stored next to containers of pickled vegetable under prep table.

[CA] A separate room, area, or cabinet shall be provided for the storage of cleaning equipment and supplies. Store non-food item away from food preparation area to prevent physical contamination.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

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Overall Comments:

A follow up inspection will be conducted. The first follow-up inspection is free of charge. Subsequent follow up inspections after first follow up shall be billed \$298/hr during business hours; \$645/hr during non business hours (after 4:30pm Monday through Friday, county holidays and weekends) upon availability. Failure to comply may result in enforcement action.

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 7/31/2024. 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: Lac Du
Owner
Signed On: July 17, 2024