

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 06/08/2022
Program PR0301575 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name T K NOODLE INC	Inspection Time 15:20 - 16:00
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By DAVID CASTANEDA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/06/2022

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

Compliance of this violation has been verified on: 06/08/2022

Cited On: 06/06/2022

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

Compliance of this violation has been verified on: 06/08/2022

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow-up inspection for closure due to cockroach activity.

The following violations has been corrected:

K07M - Improper holding temperatures

- No improper holding temperatures observed. No food service during time of inspection.
- Ensure all potentially hazardous foods are maintained at 41F or below or 135F or above.

K23M - Cockroach activity

- In the kitchen area, at the cookline, observed a single small staggered cockroach.
- Observed pest control report for service on 6/7/2022. Pest control to conduct follow-up service tonight (6/8/22).
- Observed multiple dead cockroaches in the kitchen area, mainly by and underneath the cookline.
- Clean and sanitize all areas with activity (live and dead). Clean all cockroach debris and dead bodies to prevent any form of contamination.
- Observed sealed crevices underneath the cookline.
- Continue to seal any remaining cracks and crevices in the facility to prevent further harborage.

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 **6/22/2022**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0208243 - T K NOODLE #1	Site Address 261 E WILLIAM ST, SAN JOSE, CA 95112	Inspection Date 06/08/2022
Program PR0301575 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name T K NOODLE INC	Inspection Time 15:20 - 16:00

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: DAVID CASTANEDA
OFFICE MANAGER

Signed On: June 08, 2022