

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 FA0259940 - SI JIE NOODLE EXPRESS		Site Address 3730 N 1ST ST 145, SAN JOSE, CA 95134		Inspection Date 03/12/2025		Placard Color & Score YELLOW 64		
Program PR0380915 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SI JIE NOODLE EXPRESS LL		Inspection Time 14:25 - 16:25			
Inspected By GLENCIJOY DAVID		Inspection Type ROUTINE INSPECTION		Consent By JUN WU				FSC Jun Wu 02/06/2030

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						S
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		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		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	X	
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		
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	X	
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		X
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Employee entered restroom with gloves and exited restroom with same gloves and entered kitchen. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required. [COS] Employee was directed to wash hands and change gloves.*

Follow-up By
03/19/2025

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

Inspector Observations: *No paper towel dispenser or paper towels at handwash sink at cook line. No paper towels at handwash sink at entrance of prep area. [CA] Single-use sanitary towels shall be provided in dispensers at all times. [COS] Napkins were placed at both handwash sinks.*

Follow-up By
03/19/2025

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

Inspector Observations: *Measured spicy garlic oil at 58F, garlic oil at 58F, raw eggs at 57F, minced pork paste at 57F, miso paste at 58F, and soft boiled eggs at 58F at prep cooler at cook line. Per PIC, foods have been in cooler since 10AM or yesterday. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] All PHFs were voluntarily discarded.*

Follow-up By
03/19/2025

Measured shrimp at 47F in prep cooler. [CA] PHFs shall be held at 41°F or below or at 135°F or above.

Minor Violations

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: *Raw eggs stored above cooked food in walk in cooler. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Several containers of white powders are stored in prep area with no labels. [CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.*

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: *Bowls with no handles used as scoops for bulk foods. [CA] Provide scoop with handle and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.*

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

Inspector Observations: *Two butane cookers and one counter top deep fryer appear to be in use in back prep area where there is no exhaust hood. [CA] Provide approved exhaust hood ventilation over all cooking equipment as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Wiping cloths stored on counters in prep area. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

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K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility added a noodle cooker to cook line without submitting plans to this department.
Two new steam tables were added without submitting plans to this department.
[CA] Any added new equipment to the food facility shall submit plans and specifications for review and shall receive plan approval prior to the addition of any equipment.

Follow-up By
03/19/2025

FACILITY SHALL SUBMIT EQUIPMENT TO THIS DEPARTMENT WITHIN ONE WEEK OR EQUIPMENT IS SUBJECT TO IMPOUND.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
garlic oil sauce	prep cooler - cook line	58.00 Fahrenheit	
chicken	walk in freezer	2.00 Fahrenheit	IR
lamb	sliding door cooler	40.00 Fahrenheit	
lamb	sliding door cooler	36.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
beef	walk in cooler	41.00 Fahrenheit	
minced pork paste	prep cooler - cook line	57.00 Fahrenheit	
noodles	walk in cooler	41.00 Fahrenheit	
tofu	walk in cooler	41.00 Fahrenheit	
spicy garlic oil sauce	prep cooler - cook line	58.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
miso paste	prep cooler - cook line	58.00 Fahrenheit	
shrimp	prep cooler	47.00 Fahrenheit	
pork	walk in cooler	41.00 Fahrenheit	
soft boiled eggs	prep cooler - cook line	58.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
raw eggs	prep cooler - cook line	57.00 Fahrenheit	
pork	steam table	170.00 Fahrenheit	
bean sprouts	walk in cooler	41.00 Fahrenheit	
cheese ball	sliding door cooler	41.00 Fahrenheit	
sweet and sour soup	steam table	135.00 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 **3/26/2025**. 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: Jun Wu
Manager
Signed On: March 12, 2025