

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 FA0200657 - SPECIAL NOODLE SOUP | | Site Address 10275 S DE ANZA BL, CUPERTINO, CA 95014 | | Inspection Date 11/04/2024 | |
| Program PR0301103 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | | | Owner Name SPECIAL NOODLE SOUP | | Inspection Time 13:50 - 16:00 |
| Inspected By DENNIS LY | Inspection Type ROUTINE INSPECTION | Consent By SUKY | FSC Zhi H Xue 7/13/25 | | |

Placard Color & Score

YELLOW

59

| 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 | | | | N |
| 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 | | 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 | X | |
| K31 | Consumer self service does prevent contamination | | |
| K32 | Food properly labeled and honestly presented | | |
| K33 | Nonfood contact surfaces clean | X | |
| 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 | | |
| 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 | X | |
| 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 | | |
| 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: Potentially hazardous foods observed at measured at cold holding temperatures. Chicken at the prep table measured at 51F; rice noodles at the cook line and prep line measured at 67-71F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [COS] Employee relocated items into the walk-in cooler.

Follow-up By
11/07/2024

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Observed a fly land on uncovered lettuce that was stored by the cook line. [CA] Food shall be protected from adulteration from vermin. [COS] Employee discarded the lettuce that adulterated by the fly.

Follow-up By
11/07/2024

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Employees observed eating inside the kitchen by the hot holding units. [CA] Employees shall NOT eat in the food preparation or storage areas.

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

Inspector Observations: Improper handwashing practices observed. Employees washed hands without using soap. Employee did not washed hands when putting on disposable gloves. Employees would change gloves but not wash hands. [CA] Employees shall properly wash hands with warm water, soap, and single-use paper towels. Disposable gloves shall also be removed and changed as needed when switching task prior to handling food. Handwashing shall be accomplished prior to putting on gloves.

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

Inspector Observations: Numerous flies observed within the facility by the opened back doors. One door is located by dry storage area and another by the prep sink and cook line. [CA] Food facility shall be kept free of flies and fly activities.

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: 1) Inside the walk-in cooler, observed raw seafood and raw shell eggs stored above cooked foods. [CA] Store raw foods separate or below ready-to-eat foods to prevent cross-contamination.

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

Inspector Observations: 1) Bag and containers of food are stored on the floor inside the walk-in freezer. [CA] Food shall be stored a minimum of 6 inches off the floor.

2) Bulk container of food do not have a proper tight fitting lid. [CA] Ensure that bulk containers of food are protected with a tight fitting lid.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: 1) Accumulation of dust on fan guard inside the walk-in cooler. 2) Accumulation of grease and debris on hood filters above the cook line. [CA] Frequently clean nonfood contact surfaces or as needed to prevent accumulation of debris.

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

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Inspector Observations: 1) White trash bags are used in direct contact with food. [CA] Use only approved food grade items for handling or storage of food.

2) Cardboard is used to line shelves above food prep unit. The cardboard has visible debris and stains. [CA] Use only approved material that is smooth, durable, nonabsorbent, and easily cleanable to line shelves.

3) Bowls are used as scoops and stored inside of bulk food containers. [CA] Use approved utensils with a handle for bulk foods.

4) Equipment (Pots and pans) are stored outside the facility by the back door. [CA] Utensils and equipment shall be stored in a location where it is protected from contamination.

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

Inspector Observations: Wiping towels inside the kitchen are observed used, reused, and stored on food prep surfaces. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: Lid for trash bin outside the facility is kept opened. [CA] Keep trash lid closed when not in use to prevent attracting vermin.

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: 1) Area around the outside mop sink is unclean with accumulation of water. [CA] Frequently clean area around the mop sink or as needed.

2) Back doors of the kitchen are kept opened. [CA] Keep back doors closed to prevent the entrance of vermin.

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

Inspector Observations: Facility's Environmental Health Permit is expired. [CA] A food facility is required to have a valid Environmental Health Permit to operate.

Invoice will be provided to operator via email and at time of follow-up inspection.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

| <u>Item</u> | <u>Location</u> | <u>Measurement</u> | <u>Comments</u> |
|--------------------|-------------------------|--------------------|---|
| Beef | Warmer | 147.00 Fahrenheit | |
| Clam | Food prep unit insert | 41.00 Fahrenheit | |
| Cut tomatoes | Food prep unit reach-in | 41.00 Fahrenheit | |
| Fish balls | Walk-in cooler | 41.00 Fahrenheit | |
| Beef | Cook top | 198.00 Fahrenheit | |
| Rice noodles | Walk-in cooler | 71.00 Fahrenheit | Relocated into walk-in by employee at start of inspection |
| Chicken | Prep table | 51.00 Fahrenheit | |
| Beef ball | Food prep unit insert | 41.00 Fahrenheit | |
| Tripe | Food prep unit insert | 41.00 Fahrenheit | |
| Pork | Food prep unit insert | 41.00 Fahrenheit | |
| Raw shell eggs | Food prep unit | 41.00 Fahrenheit | |
| Hot water | Handwash sink | 100.00 Fahrenheit | |
| Pork | Food prep unit insert | 41.00 Fahrenheit | |
| Cooked chicken | Walk-in cooler | 41.00 Fahrenheit | |
| Liquid egg | Food prep unit insert | 41.00 Fahrenheit | |
| Chlorine sanitizer | Dishwasher | 50.00 PPM | |
| Chicken | Food prep unit insert | 41.00 Fahrenheit | |
| Quail eggs | Food prep unit insert | 41.00 Fahrenheit | |
| Bean sprouts | Food prep unit reach-in | 41.00 Fahrenheit | |
| Fish | Food prep unit insert | 41.00 Fahrenheit | |
| Rice noodles | Cook line | 67.00 Fahrenheit | |
| Hot water | Three compartment sink | 120.00 Fahrenheit | |
| Raw shell eggs | Walk-in cooler | 41.00 Fahrenheit | |
| Raw seafood | Walk-in 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 **11/18/2024**. 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: Jay Huang
Employee

Signed On: November 04, 2024