

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 FA0254115 - DUAN CHUN ZHEN NOODLE HOUSE		Site Address 10118 BANDLEY DR H, CUPERTINO, CA 95014		Inspection Date 07/29/2025		Placard Color & Score GREEN 70		
Program PR0370410 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name HSUN HSI TSAI		Inspection Time 13:30 - 15:15			
Inspected By SUKHREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By QUINNY, CECILIA, ANDY				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						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						S
K06	Adequate handwash facilities supplied, accessible			X	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	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				
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		
K39	Thermometers provided, accurate		X
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		
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		
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 beef at 55F in middle under counter refrigerator. Ambient temperature of the refrigerator is 60F. Per PIC, the meat was taken out of walk in cooler 1 hour ago.*

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

[COS] *PIC moved beef to walk in cooler for cooling.*

Discontinue storing PHFs in the middle under counter refrigerator until it is able to maintain PHFs at 41F or below.

Minor Violations

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

Inspector Observations: *Lack of valid food manager certificate and missing food handler cards for some employees.*

[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.*

[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.*

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Hand wash sink at front service area with under counter two door refrigerator was obstructed with water bottles inside the sink.*

[CA] *Handwashing facility shall be clean, unobstructed, and accessible at all times.*

[COS] *PIC removed the water bottles to make hand wash sink clear.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Observed soup base measuring at 140F in small container with closed lid cooling in middle under counter refrigerator at cookline area.*

Observed boiled eggs cooling in same refrigerator in closed lid small container measured at 70F.

Per PIC, both items were prepared in less than two hours ago.

[CA] *After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include:*

- 1) *Placing the food in shallow pans*
 - 2) *Separating the food into thinner or smaller portions.*
 - 3) *Using rapid cooling equipment (Ex. blast chiller)*
 - 4) *Using containers that facilitate heat transfer (ex. stainless steel)*
 - 5) *Adding ice as an ingredient.*
 - 6) *Using ice paddles*
 - 7) *Using an ice bath and stirring frequently*
 - 8) *Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.*
- [COS]** *PHFs were removed from the refrigerator to properly cool with loose lids and then move to walk in cooler.*

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 accumulation of brown mold like substance on one corner of inside white panel of ice machine. It is not coming in contact with ice at this time.*

[CA] *Clean and sanitize the ice machine.*

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)

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Inspector Observations: *Observed cooked food ready to go to a customer stored next to hand wash sink at front service area. No contamination observed at this time.*

[CA] *All food shall be separated and protected from possible contamination.*

Observed boxes of food stored on floor throughout the facility.

[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: *Ambient temperature for middle under counter refrigerator in front of the cookline measured at 60F.*

[CA] *Refrigeration must be capable of maintaining PHFs at 41°F or below.*

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 knife store in crevice between two refrigerators.*

[CA] *Multi-use utensils will be stored in a way that the working part of the utensil may not become contaminated.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Lack of thermometers in the refrigerators.*

[CA] *A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.*

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

Inspector Observations: *Observed broken coving tiles and opening under the dish machine area.*

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

Observed accumulation of black grime on tiles under dish machine and three compartment sink.

[CA] *Walls and/or floors in food preparation area shall be kept clean.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Half and half	Front single door refrigerator	41.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Boiled eggs	Middle under counter refrigerator	70.00 Fahrenheit	cooling; PIC uncovered the lid for proper cooling
Soy sauce	Cooking	193.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	
Rice	Hot holding	145.00 Fahrenheit	
Tofu in sauce	Hot holding	140.00 Fahrenheit	
Beef	Under counter refrigerator 1	41.00 Fahrenheit	
Beef	Hot holding	150.00 Fahrenheit	
Shrimp	Walk in freezer	30.00 Fahrenheit	
Soup base	Middle refrigerator	140.00 Fahrenheit	cooling; moved to walk in cooler
Sauces	Hot holding	140.00 Fahrenheit	
Cooked sauces	Walk in cooler	41.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Soup base	Hot holding on burner	160.00 Fahrenheit	
Soy sauce used for braised eggs	Hot holding	153.00 Fahrenheit	
Beef	Middle refrigerator	55.00 Fahrenheit	
Sauces	Under counter refrigerator 1	41.00 Fahrenheit	
Dumplings	Middle refrigerator	33.00 Fahrenheit	

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Overall Comments:

CO0157430

Send a photo with invoice from technician or/and proof that refrigerator is maintaining PHFs at 41F or below by Aug 1, 2025.

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 **8/12/2025**. 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: ANDY LIN
KITCHEN MANAGER
Signed On: July 29, 2025