

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 09/10/2021
Program PR0364316 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name T K NOODLE INC	Inspection Time 14:30 - 15:15
Inspected By LAWRENCE DODSON	Inspection Type LIMITED INSPECTION	Consent By LAC DU	

Placard Color & Score RED N/A

Comments and Observations

Major Violations

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

Inspector Observations: Lack of single use paper towels at hand wash sink in food preparation area.[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

Follow-up By
09/13/2021

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

Inspector Observations: Raw eggs held at preparation table measured 71F <2hrs. [CA] [CA] PHFs shall be held at 41°F or below or at 135°F or above. [SA] Eggs moved to refrigerator measuring 41F.

Follow-up By
09/13/2021

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

Inspector Observations: K23 Major 25+ live cockroaches of multiple generations found on the floor at the cook line and on the floor and wall at the dish station. Multiple dead cockroaches found on the floor throughout the facility. Rodent droppings found on the shelves in the dry storage room and inside a non-functioning preparation refrigerator unit.

Follow-up By
09/13/2021

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
raw eggs	preparation table	71.00 Fahrenheit	

Overall Comments:

Facility will remain closed at this time and will not reopen until a follow up inspection is conducted.
***If professional pest control services are obtained during the closure, please provide the pest control report from service during re-inspection.**
Do not remove, cover-up, or relocated red placard. Failure to comply may result in enforcement actions.
If a second follow-inspection is conducted, there will be a \$219/hr charge at a minimum one-hour charge. Weekend/After hours charges
For after hour inspections (after 6pm Monday through Friday and on weekends) there will be a \$493 charge/hour.
Contact your district inspector at (408) 918-3438 for a follow up inspection.

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CLOSURE / PERMIT SUSPENSION NOTICE

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 **9/24/2021**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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
PIC

Signed On: September 10, 2021