

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 FA0213376 - XIANG XIANG NOODLE		Site Address 1115 TASMAN DR, SUNNYVALE, CA 94089	Inspection Date 11/03/2025
Program PR0302340 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name ANG FU MA	Inspection Time 14:55 - 16:45
Inspected By MINDY NGUYEN	Inspection Type LIMITED INSPECTION	Consent By HOLLY	

Placard Color & Score RED N/A

Comments and Observations

Major Violations

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

Inspector Observations: 1. Observed Vermin: Documented in the following areas:

- **Approximately 9 cockroaches on a sticky trap on the floor under the 3-compartment sink, at least 4 of which were alive.**
- **2 dead cockroaches on a sticky trap on the floor between 2 refrigerators in the middle of the kitchen**
- **2 dead cockroaches on the floor under the woks under the hood.**

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: A. Sircar

4. Notification: The person in charge during inspection, Angfu Ma, has been informed that the facility must close immediately. Translation provided by Holly (operator on site).

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

See notes below.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
VEGETABLES	UPRIGHT REFRIGERATOR	40.00 Fahrenheit	

Overall Comments:

See CO0158266.

THE FACILITY WAS CLOSED DUE TO OBSERVED EVIDENCE OF AN ACTIVE COCKROACH INFESTATION.

Provided Checklist for Reopening After Closure Due to Vermin Infestation.

Clean and sanitize all food and nonfood contact surfaces. Remove all evidence of cockroaches from facility and ensure there is no evidence of vermin found at follow up inspection. If ANY cockroaches, dead or alive, are observed during the follow-up inspection(s), the facility will not be re-opened.

Follow-up By 12/01/2025

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Facility will remain closed at this time and will not reopen until a follow-up inspection is conducted. Facility is to cease and desist all food sales and operations, including food preparation. Do not remove, cover-up, or relocate red placard. Failure to comply may result in enforcement actions.

Requirements before scheduling a reinspection (a minimum 24 hours must elapse before our office can schedule a reinspection):

- 1. Complete and sign the Reopening Checklist.**
- 2. Obtain a copy of the latest pest control report from a licensed provider.**
- 3. Email the two items to the assigned inspector at mindy.nguyen@deh.sccgov.org or dehweb@deh.sccgov.org for evaluation.**
- 4. If the checklist and pest control reports meet reopening requirements, then a reinspection will be scheduled.**

Main office contact: (408) 918-3400.

A follow-up inspection will be conducted. The first follow-up is free of charge.

Any additional follow-up(s) shall be billed \$298/hr during business hours, or \$645 for a minimum of 2 hours during non-business hours pending availability. Payment for billable reinspections must be received BEFORE they can be scheduled.

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 **11/17/2025**. 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.

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: Holly Li
Manager
Signed On: November 03, 2025