

**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**

<b>Facility</b> FA0251053 - T K NOODLE #8		<b>Site Address</b> 4068 MONTEREY RD, SAN JOSE, CA 95111		<b>Inspection Date</b> 01/10/2024	
<b>Program</b> PR0364316 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> T K NOODLE INC		<b>Inspection Time</b> 11:30 - 13:15
<b>Inspected By</b> MARCELA MASRI	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> LAC DU	<b>FSC MINH DU</b> 9-5-24		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>67</b>
---

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		
K06 Adequate handwash facilities supplied, accessible			X	X			S
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		
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						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		
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	X	
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips	X	
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	X	
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	X	
K45 Floor, walls, ceilings: built,maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available	X	

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0251053 - T K NOODLE #8	<b>Site Address</b> 4068 MONTEREY RD, SAN JOSE, CA 95111	<b>Inspection Date</b> 01/10/2024
<b>Program</b> PR0364316 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> T K NOODLE INC	<b>Inspection Time</b> 11:30 - 13:15
<b>K48</b> Plan review		
<b>K49</b> Permits available		
<b>K58</b> 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: FOUND THE COOKED SLICED PORK AT 125F STORED IN CONTAINERS NEAR THE STOVE. [CA] USE ACTIVE HEATING TO MAINTAIN THE POTENTIALLY HAZARDOUS HOT FOOD AT 135F MINIMUM. DISCONTINUE USING THE CONTAINER WITH POTENTIALLY HAZARDOUS FOOD NEAR THE STOVE OR USE TIME AS A PUBLIC HEALTH CONTROL. AN APPLICATION WAS PROVIDED.**

**FOUND THE BEAN SPROUTS STORED IN A CONTAINER ON THE COUNTER IN THE KITCHEN AT 53F. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW.**

### Minor Violations

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

**Inspector Observations: MISSING THE FOOD HANDLER'S CARDS FOR THE FOOD EMPLOYEES. [CA] PROVIDE FOOD HANDLER'S CARDS.**

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

**Inspector Observations: FOUND A PIECE OF EQUIPMENT STORED INSIDE THE HAND WASH SINK ON THE FAR LEFT CORNER. [CA] KEEP THE HAND WASH SINK ACCESSIBLE AT ALL TIMES. COS**

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: FOUND THE BOBA PEARLS WITH NO TIME MARKINGS. [CA] PROVIDE TIME MARKINGS INDICATING THE TIME IT WAS TAKEN OUT OF TEMPERATURE CONTROL.**

K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

**Inspector Observations: FOUND THE PLASTIC FORKS AND SPOONS EXPOSED TO OVERHEAD CONTAMINATION. [CA] STORE THE UTENSILS WITH THE EATING SIDE DOWN OR COVER THE CONTAINERS TO AVOID OVERHEAD CONTAMINATION.**

**FOUND THE SELF SERVE HOT CHILE CONTAINER UNCOVERED. [CA] COVER THE CONTAINER.**

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

**Inspector Observations: FOUND THE ICE MACHINE WITH MOLD LIKE SUBSTANCE ON THE INSIDE WHITE PLASTIC FLAP. [CA] CLEAN AND SANITIZE THIS PART MORE OFTEN.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: MISSING THE CHLORINE TEST STRIPS TO MEASURE THE CONCENTRATION AT THE WARE WASHER AND SANITIZER BUCKETS. [CA] PROVIDE TEST STRIPS.**

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: FOUND PLASTIC BOWLS BEING USED TO SCOOP FLOUR AND SUGAR. [CA] USE ONLY FOOD GRADE WASHABLE SCOOPS WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD.**

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

**Inspector Observations: FOUND A FEW WIPING CLOTHS STORED ON THE FOOD PREPARATION COUNTERS. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

# OFFICIAL INSPECTION REPORT

Facility FA0251053 - T K NOODLE #8	Site Address 4068 MONTEREY RD, SAN JOSE, CA 95111	Inspection Date 01/10/2024
Program PR0364316 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name T K NOODLE INC	Inspection Time 11:30 - 13:15

**Inspector Observations: FOUND THE HOT WATER UNABLE TO BE DISPENSED FROM THE HAND WASH SINK IN THE FAR CORNER. [CA] ENSURE THAT THE HOT WATER VALVE IS TURNED ON AND IT DISPENSES HOT WATER FROM THE FAUCET. COS**

**FOUND A LEAK FROM THE ICE MACHINE LEAKING FROM THE FRONT SIDE OF THE MACHINE. [CA] REPAIR THE LEAK.**

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: FOUND THE MOP STORED INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.**

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

**Inspector Observations: MISSING THE HAND WASH SIGNS AT BOTH RESTROOMS.[CA] PROVIDE THE HAND WASH SIGNS.**

## Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

Item	Location	Measurement	Comments
CHICKEN	SERVICE REFRIGERATOR	41.00 Fahrenheit	
CHLORINE SANITIZER	WARE WASHER	50.00 PPM	
MEAT BALLS	REACH DOWN FREEZER	6.00 Fahrenheit	
FRIED RICE	SERVICE REFRIGERATOR	41.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
COOKED VEGETABLES	WALK IN COOLER	38.00 Fahrenheit	
BEAN SPROUTS	ON THE COUNTER	53.00 Fahrenheit	
CHICKEN	WALK IN COOLER	39.00 Fahrenheit	
PORK	IN CONTAINER NEAR STOVE	125.00 Fahrenheit	
MILK	FRONT SERVICE REFRIGERATOR	38.00 Fahrenheit	
RICE	HOT HOLDING	41.00 Fahrenheit	
PORK	WALK IN COOLER	39.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 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 **1/24/2024**. 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: OWNER  
Signed On: January 10, 2024