

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 FA0251413 - SUANLAFEN NOODLES, LLC		Site Address 662 BARBER LN, MILPITAS, CA 95035		Inspection Date 11/15/2022	
Program PR0365357 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SUAN LAFEN NOODLES		Inspection Time 13:40 - 15:40
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By DAI HONG ZHAO	FSC XUBIN JIANG 04/10/2026		

Placard Color & Score
GREEN
81

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						
K06 Adequate handwash facilities supplied, accessible		X		X			
K07 Proper hot and cold holding temperatures	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						
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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
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		X
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

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

Inspector Observations: *By the entrance to the kitchen area, in the kitchen area, and in the restroom, observed a lack of paper towels provided in the paper towel dispensers by handwash stations. At the kitchen handwash station, observed a lack of hand soap. [CA] Ensure hand soap and paper towels are provided at all handwash stations to allow for proper handwashing. [SA] Operator provided paper towel roll for use and placed a bottle of pump soap in the kitchen handwash station.*

Minor Violations

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

Inspector Observations: *At the front counter, in the sliding 2 door display refrigerator, measured five covered containers of soup at 133F. Per operator, soup was stored in the 2 door display refrigerator for 10 minutes. In the same refrigerator, measured covered meal containers of cooked meat and vegetables between 52F and 68F. Per operator, containers of cooked meat and vegetables has been stored between 2 to 5 hours. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in shallow containers, separated into smaller portions, in an ice bath, and/or left uncovered to allow ventilation of heat. [SA] Operator removed lids from containers t*

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: *In the kitchen area, at the 2 door reach in refrigerator, observed raw chicken wings stored above raw pork and raw beef. [CA] [CA] All food shall be separated and protected from cross-contamination. Store raw meat or other raw products of animal origin below ready-to-eat food items. Store raw meat in the following order from the bottom: chicken, shelled eggs, pork, beef, fish/seafood.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, 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: *Observed the use of a homemade wooden stand for the mixer. [CA] Discontinue use of wooden structures within the facility.*

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: *In the facility, observed unused equipment stored, and excess cutter in the storage and front counter areas. [CA] Ensure facility is kept organized and clutter is removed to prevent harborage of vermin.*

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

Inspector Observations: *In the kitchen area, observed accumulation of food debris on the floors underneath cooking equipment, and on floors by the entrance to the kitchen area. [CA] Ensure facility floors are regularly cleaned and maintained to prevent harborage of vermin.*

Performance-Based Inspection Questions

N/A

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cooked pork	2 door prep unit	41.00 Fahrenheit	
soup	sliding 2 door display refrigerator	133.00 Fahrenheit	
raw pork	2 door reach in refrigerator	38.00 Fahrenheit	
cooked pork	2 door prep unit	51.00 Fahrenheit	cooling after an hour
warm water	handwash sink	100.00 Fahrenheit	
chinese sausage	sliding 2 door reach in refrigerator	40.00 Fahrenheit	
mustard vegetables	2 door prep unit	41.00 Fahrenheit	
ambient air temperature	sliding 2 door display refrigerator	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
raw beef	2 door reach in refrigerator	38.00 Fahrenheit	
chicken wings	2 door reach in refrigerator	39.00 Fahrenheit	
cooked meat and vegetables	sliding 2 door display refrigerator	68.00 Fahrenheit	cooling between 52F and 68F
cooked rice	rice cooker	160.00 Fahrenheit	

Overall Comments:

Owner made payment for 2022 permit and requested a late fee waiver through email for the late fee from 2021 permit.

Owner requested to change DBA to Chef Zhao Bistro, as named at the front of the facility.

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 11/29/2022. 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: DAI HONG ZHAO
OWNER

Signed On: November 15, 2022