

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 FA0230796 - DH NOODLES AND GRILL		Site Address 496 BARBER LN, MILPITAS, CA 95035		Inspection Date 12/23/2024		Placard Color & Score GREEN 74		
Program PR0330890 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DH NOODLES INC		Inspection Time 13:15 - 15:15			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By SONG GAO				FSC SONG GAO 07/14/2028

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			N
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				
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	X	
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		
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: *In the kitchen area, at the counter-top steam table, measured cooked beef at 118F, tomato egg stir-fry at 120F, and soy sauce eggs at 130F. By the frying station, observed cooked eggplant and raw shelled eggs stored at 82F. Per operator, cooked beef, tomato egg stir-fry, and soy sauce eggs was prepared 30 minutes prior, and cooked eggplant and raw shelled eggs stored for 4 hours. [CA] Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135F and above to prevent bacterial growth. [SA] Operator reheated cooked beef, tomato egg stir-fry, and soy sauce eggs to 165F and placed in the counter-top steam table with additional boiled water. Operator discarded cooked eggplant and raw shelled eggs.*

Minor Violations

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

Inspector Observations: *At the front counter and kitchen handwash stations, observed the use of a roll of non-perforated paper towels at the paper towel dispensers. [CA] At all handwash stations, ensure non-perforated paper towels are provided from a dispenser that can tear away the towel without touching the roll.*

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

Inspector Observations: *In the 2 door prep unit, measured container of cooked bean sprouts at 55F. Per operator, cooked bean sprouts prepared about 4 hours prior. [CA] Ensure potentially hazardous foods are RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by adding ice or using an ice bath. [SA] Operator added ice to the container of cooked bean sprouts.*

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: *At the warewash machine, measured chloirine sanitizer at 25 PPM. [CA] Ensure chlorine sanitizer is maintained at 50 PPM at the warewash machine.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *To the left of the cookline, on a monitoring trap next to the electrical panel box, observed live cockroach activity. No other live activity noted in the facility. [CA] Ensure facility is kept free of cockroach activity. Clean and sanitize any areas with activity. Contact pest control to provide service as necessary. Seal all cracks and crevices to prevent further harborage.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *In the dry storage area, observed open bags of Szechauan peppercorn and rice stored. [CA] Ensure any open bags of dry food are placed in a food grade container or transferred to a food grade container and covered with a fitted lid.*

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: *In the kitchen area, observed the use of unapproved induction stoves for cooking scallion pancakes. In the same areas, observed the storage of an unapproved chinese pancake machine, and a large non-functioning mixer. [CA] Ensure equipment used within the facility is approved. Cooking shall only occur underneath the hood. Remove any unused equipment from the facility to prevent possible harborage of vermin.*

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

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Inspector Observations: *In the kitchen area, by the cookline, observed cracked/broken electrical plates and accumulation of food on the walls in the area. On wall mounted shelving, observed cracks and crevices between edges of shelving. At the cookline, observed standing water underneath the wok station. [CA] Ensure facility floors are frequently cleaned and maintained to prevent possible harborage of vermin. Seal all cracks and crevices to prevent possible harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
cooked pork	counter-top steam table	145.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
bean sprouts	walk-in refrigerator	41.00 Fahrenheit	
cooked eggplant	counter-top	82.00 Fahrenheit	
cooked pork	walk-in refrigerator	41.00 Fahrenheit	
cooked tomato egg stir-fry	counter-top steam table	120.00 Fahrenheit	
seaweed cold dish	2 door prep unit (front counter)	41.00 Fahrenheit	
cooked beef	2 door prep unit	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	25.00 PPM	
raw pork	2 door prep unit	41.00 Fahrenheit	
sliced beef	2 door prep unit (front counter)	41.00 Fahrenheit	
pooled eggs	2 door prep unit	41.00 Fahrenheit	
raw shelled eggs	counter-top	82.00 Fahrenheit	
potato cold dish	2 door prep unit (front counter)	41.00 Fahrenheit	
bean sprouts	2 door prep unit	55.00 Fahrenheit	
cooked beef	counter-top steam table	118.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	41.00 Fahrenheit	
cooked soy sauce eggs	counter-top steam table	130.00 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 **1/6/2025**. 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

Song Gao

Received By: SONG GAO
OWNER
Signed On: December 23, 2024