

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 FA0201616 - NOODLE TALK RESTURANT		Site Address 4546 EL CAMINO REAL, LOS ALTOS, CA 94022		Inspection Date 01/18/2023	
Program PR0307733 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name GRAND CHEF CORP		Inspection Time 11:00 - 13:30
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By TONY SU	FSC QINGHUA MENG 12/15/2025		

Placard Color & Score
GREEN
70

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	X			N
K06 Adequate handwash facilities supplied, accessible	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				
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		
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		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
K42 Garbage & refuse properly disposed; facilities maintained	X	
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

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

Inspector Observations: *In the kitchen area, on the counter-top by the right side of the cookline, measured cooked eggs at 56F, and cooked beef at 50F. Per operator, food was removed from refrigeration for 1.5 hours. On the left side of the cookline, on the prep table, measured bean sprouts at 60F, and raw shelled eggs at 65F. Per operator, food was removed from refrigeration for 1.5 hours. [CA] Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135F or above. [SA] Operator discarded cooked eggs. Cooked beef, beans sprouts, and raw shelled eggs was placed in refrigeration to facilitate proper holding temperatures.*

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *In the kitchen area, at the handwash station by the cookline, observed employee wash hands and and dry hands using apron. [CA] Ensure handwashing occurs using hand soap and paper towels at the handwash station. [COS] Operator rewashed hands and dried them using paper towels.*

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

Inspector Observations: *In the kitchen area, measured cooked beef cooling at 122F and cooked pork cooling at 100F. Per operator, food was prepared an hour 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 one or more of the following methods: in an ice bath, by adding ice, separated into smaller portions, and/or in shallow containers.*

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 ice machine, on the left and right interior panel, observed mold-like growth. [CA] Ensure ice machine is regularly cleaned and sanitized to prevent possible contamination of food (ice).*

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

Inspector Observations: *In the kitchen area, on the left side of the cookline, on corner sections of the FRP panel, underneath shelving, and in shelving brackets, observed accumulation of cockroach debris, and a single dead cockroach. [CA] Ensure facility is kept free of vermin. Clean and sanitize all areas with activity. Seal all cracks and crevices to prevent harborage of vermin. Contact pest control to provide service for facility as necessary.*

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 walk-in refrigerator, observed raw meat stored above and next to cooked foods. [CA] Ensure walk-in refrigerator is organized and maintained where raw meat is stored below cooked and ready to eat foods. Raw meat shall be stored from the bottom in the following order: chicken, eggs, beef, pork, seafood.*

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: *In the kitchen area, by the left side of the cookline, between the handwash sink and the 2 door prep unit, observed cleavers stored between equipment. [CA] Ensure cleavers are stored in a clean container on top of prep surfaces or on shelving. Discontinue storing knives between equipment to prevent possible cross contamination.*

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

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Inspector Observations: *Outside the back of the facility, observed a container of trashed vegetables stored on a tabletop, and cardboard boxes stored in the area. [CA] Ensure the outside area behind the facility is kept clean to prevent harborage of vermin. Immediately discard all trash in trash receptacles lined with trash bags. Recycling shall be placed in recycling receptacles.*

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: *Observed back door was kept open. [CA] Ensure back door is kept closed to prevent an entrance for 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 storage area to the left of the kitchen area, observed broken and gouged floor tiles. At the same area, observed a lack of cove base, and improper (non-smooth) walls installed. In the kitchen area, underneath the 3 compartment sink, observed mold growth on the walls, and accumulation of food debris. [CA] Ensure facility floors and walls are regularly cleaned and maintained. All floors, walls, and ceilings shall be smooth, durable, and easily cleanable.*

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
cooked pork	counter-top	100.00 Fahrenheit	counter-top
raw beef	walk-in refrigerator	38.00 Fahrenheit	
bean sprouts	counter-top	60.00 Fahrenheit	
raw beef	2 door prep unit	41.00 Fahrenheit	
raw shelled eggs	counter-top	65.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
raw pork	2 door prep unit	41.00 Fahrenheit	
cooked beef	counter-top	50.00 Fahrenheit	
raw fish	walk-in refrigerator	39.00 Fahrenheit	
tofu	prep unit	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
cooked eggs	counter-top	56.00 Fahrenheit	
cooked pork	prep unit	41.00 Fahrenheit	
cooked beef	counter-top	122.00 Fahrenheit	counter-top
warm water	handwash sink	100.00 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 **2/1/2023**. 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.

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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: TONY SU
PIC

Signed On: January 18, 2023