

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 FA0253987 - N & K NOODLE		Site Address 1111 STORY RD 1086, SAN JOSE, CA 95122		Inspection Date 05/19/2025		Placard Color & Score GREEN 75		
Program PR0370079 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name N & K NOODLE		Inspection Time 10:30 - 11:40			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By KURT				FSC Heng Chhay 12/18/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
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				N
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	X	
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	X	
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	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
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		
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0253987 - N & K NOODLE	Site Address 1111 STORY RD 1086, SAN JOSE, CA 95122	Inspection Date 05/19/2025
Program PR0370079 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name N & K NOODLE	Inspection Time 10:30 - 11:40
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: A) Metal bowl with soup and pork meat balls maintained out in ambient temperature measured between 101F to 115F.

Owner stated that the item was prepared this morning and was left to cool, but is reheated to maintain proper holding temperatures. Upon this Division's entry into the kitchen, item was maintained on the preparation table, but employee placed item onto the cook line.

* This Division recommends utilizing hot holding unit that is used for pork bones to maintain hot holding temperatures.

B) Container of bean sprouts maintained in an inadequate ice bath measuring at 47F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Pork meat balls was reheated to 165F prior to hot holding. Additional ice was added to the bean sprouts.

Minor Violations

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

Inspector Observations: Container of cooked rice cooling inside the walk-in refrigerator kept tightly covered. Rice measured at 144F and had not yet reached cooling temperatures.

[CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

[COS] Plastic wrap was partially removed to expedite cooling process.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Calamari observed thawing in standing water at the food preparation sink.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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)

OFFICIAL INSPECTION REPORT

Facility FA0253987 - N & K NOODLE	Site Address 1111 STORY RD 1086, SAN JOSE, CA 95122	Inspection Date 05/19/2025
Program PR0370079 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name N & K NOODLE	Inspection Time 10:30 - 11:40

Inspector Observations: A) Raw shelled eggs observed stored above ready-to-eat food items:

- Above pickled vegetables inside the two-door reach-in refrigerator across from the dry storage room.
- Above cooked rice inside the walk-in refrigerator.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

B) Observed preset bowls of meats stacked on top of each other with the bottom of each bowl in direct contact with food item.

[CA] All food shall be separated and protected from possible contamination. Utilize food wraps and/or discontinue stacking bowls.

C) Cases and containers of food maintained directly on the floor inside the walk-in refrigerator and freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations: Heavy accumulation of food debris observed on equipment and preparation tables in the small food preparation room.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: Observed ice scoop maintained inside the ice bin at the front service counter with handle in direct contact with consumable ice.

[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Ventilation hood filters were off and being cleaned at the time of the inspection during active food preparation.

[CA] All hood ventilation filters shall be in place and in good repair.

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

Inspector Observations: Observed steady leak on hose at the janitorial sink.

[CA] Repair plumbing fixture and maintain in clean and good repair.

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

Inspector Observations: Observed accumulation of food debris and grime on floors, especially underneath storage and equipment.

[CA] Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooling methods.

OFFICIAL INSPECTION REPORT

Facility FA0253987 - N & K NOODLE	Site Address 1111 STORY RD 1086, SAN JOSE, CA 95122	Inspection Date 05/19/2025
Program PR0370079 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name N & K NOODLE	Inspection Time 10:30 - 11:40

Measured Observations

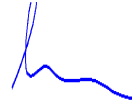
Item	Location	Measurement	Comments
Cooked pork	Walk-in refrigerator	40.00 Fahrenheit	
Cooked rice	Walk-in refrigerator	40.00 Fahrenheit	
Cooked sliced pork	Food preparation refrigerator	41.00 Fahrenheit	
Cooked shrimp	Food preparation refrigerator	41.00 Fahrenheit	
Cooked ground pork	Food preparation refrigerator	40.00 Fahrenheit	
Cooked pork liver	Food preparation refrigerator	40.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Cooked rice	Food preparation refrigerator	40.00 Fahrenheit	
Raw beef	Walk-in refrigerator	39.00 Fahrenheit	
Raw ground pork	Walk-in refrigerator	38.00 Fahrenheit	
Raw beef	Two-door reach-in refrigerator	40.00 Fahrenheit	
Bean sprouts in ice	Colander - food prep area	38.00 Fahrenheit	
Soup	Soup warmer	181.00 Fahrenheit	
Hot water	Three-compartment sink	121.00 Fahrenheit	
Pork bone in soup	Hot holding unit	168.00 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 **6/2/2025**. 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


Received By: Kurt C.
Owner
Signed On: May 19, 2025