

**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> FA0208909 - TK NOODLE		<b>Site Address</b> 336 N CAPITOL AV, SAN JOSE, CA 95133	<b>Inspection Date</b> 05/10/2022
<b>Program</b> PR0302094 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		<b>Owner Name</b> DAN LU INC	<b>Inspection Time</b> 13:15 - 15:05
<b>Inspected By</b> GLENCIJOY DAVID	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> VAN LU	

<b>Placard Color &amp; Score</b> <b>YELLOW</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 05/05/2022

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**This violation found not in compliance on 05/10/2022. See details below.**

Cited On: 05/06/2022

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**This violation found not in compliance on 05/10/2022. See details below.**

Cited On: 05/10/2022

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Employee went from the register to making drinks by washing their gloves. Employee did not wash their hands or change their gloves. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required. [COS] Employee was directed to change their gloves and wash their hands.**

**Follow-up By**  
05/17/2022

Cited On: 05/05/2022

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

**This violation found not in compliance on 05/10/2022. See details below.**

Cited On: 05/10/2022

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

**Inspector Observations: Measured rice noodles at 58F in walk in cooler. Per employee, rice noodles were delivered less than two hours ago. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [SA] Foods will be kept in walk in cooler.**

**Follow-up By**  
05/17/2022

**Note: Employees shall check for delivery temperature. Food shall be kept at or below 41F.**

Cited On: 05/05/2022

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Compliance of this violation has been verified on: 05/10/2022**

Cited On: 05/05/2022

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Compliance of this violation has been verified on: 05/06/2022**

Cited On: 05/10/2022

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

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**Inspector Observations:** *Water from hood dripped into chicken, beef balls, and beef that were stored at cook line. Water was condensate from hood. [CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. [COS] Food was voluntarily discarded into garbage.*

**Follow-up By**  
05/17/2022

Cited On: 05/05/2022

K14 - 8 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

**This violation found not in compliance on 05/10/2022. See details below.**

Cited On: 05/10/2022

K14 - 8 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:** *Employee washed containers with soap and water, and rinsed containers but skipped sanitizing step before placing containers back for use. [CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM). [COS] Employee was directed to sanitize equipment and employee placed equipment at warewash machine.*

**Follow-up By**  
05/17/2022

Cited On: 05/05/2022

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 05/06/2022**

## Minor Violations

N/A

## Measured Observations

Item	Location	Measurement	Comments
rice noodles	walk in cooler	58.00 Fahrenheit	
broth	walk in cooler	141.00 Fahrenheit	
chicken	cook line	135.00 Fahrenheit	
rice	walk in cooler	40.00 Fahrenheit	
beef	cook line	135.00 Fahrenheit	
rice noodles	walk in cooler	48.00 Fahrenheit	
spicy broth	walk in cooler	39.00 Fahrenheit	

## Overall Comments:

*Follow-up inspection for major violations.*

*Facility continues to have major temperature violations, cleaning and sanitizing violations, and adulteration violations.*

*Facility had timers set for foods on TPHC, including rice noodles, bean sprouts, and boba.*

*Facility has sticky traps throughout facility. All traps were empty at time of inspection.*

*Facility shall review proper handwashing procedures.*

**\*\*CHARGED FOLLOW-UP INSPECTION WILL BE CONDUCTED TO DETERMINE COMPLIANCE OF MAJOR VIOLATIONS\*\***  
*Continued non-compliance will result in subsequent follow-ups and will be charged at \$219/hr.*

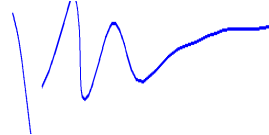
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **5/24/2022**. 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.

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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



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**Received By:** Van Lu  
PIC

**Signed On:** May 10, 2022