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	Site Address	Inspection Date
FA0286772 - NEW TUNG KEE NOODLE	1098 E BROKAW RD 30, SAN JOSE, CA 95131	03/24/2025
Program	**Owner Name**	**Inspection Time**
PR0430068 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	BROKAW NOODLE INC	14:15 - 17:15
Inspected By	**Inspection Type**	**Consent By**
GABRIEL GONZALEZ	LIMITED INSPECTION	TRI VIA TOAN TRAN (PIC)

Placard Color & Score
GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Measured cooked pork skin 82F on shelf. Per employee, this item finished cooking and at room temperature since 8 AM today (over 4 hours). [CA] Potentially hazardous foods shall be held at or below 41/45°F or at or above 135°F. [COS] Item was voluntarily discarded.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Limited inspection.

Joint inspection with Shannon Warkentin (California Department of Public Health, standardization)

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 **4/7/2025**.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: Michael Luu
Manager
Signed On: March 24, 2025