

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 FA0258012 - 7 NOODLES & SIZZLING | | Site Address 3617 UNION AV, SAN JOSE, CA 95124 | | Inspection Date 07/18/2025 | |
| Program PR0377630 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | | Owner Name LIU NOODLE HOUSE | | Inspection Time 12:35 - 14:00 |
| Inspected By HELEN DINH | Inspection Type ROUTINE INSPECTION | Consent By HSIN | FSC Hsin Liu 11/1/28 | | |

| |
|----------------------------------|
| Placard Color & Score |
| GREEN |
| 84 |

| 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 | | | | | | |
| 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 | X | |
| K36 | Equipment, utensils, linens: Proper storage and use | | |
| 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 | | |
| 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: Measured the following PHFs holding between 90F - 102F at cooks line rack/roller for less than 4 hours: broccoli & shell eggs. [CA] Maintain all PHFs cold held at or below 41F or hot held at or above 135F. [SA] Operator opted to use time as a public health control (TPHC).

Minor Violations

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: Found the following foods items opened in the unapproved back storage area: dried bulk foods, PHFs in refrigeration units and open sauce containers. [CA] All opened foods shall be relocated to refrigeration unit and dry storage room in permitted food facility.

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: Found 2 house hold rice cooker and 1 house hold reach in/freezer unit inside of food facility. [CA] Discontinue using household appliances, provide commercially approved cooking equipments.

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

Inspector Observations: Found fryer stored beyond 6 inches of mechanical exhaust hood. [CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

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: Found hand wash station located in prep area slow draining. [CA] Ensure hand wash station is free flowing and in good repair.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

| <u>Item</u> | <u>Location</u> | <u>Measurement</u> | <u>Comments</u> |
|---------------|-------------------------------------|--------------------|--|
| beef | walk-in | 40.00 Fahrenheit | |
| beef broth | 4 drawer cold top | 40.00 Fahrenheit | |
| fries | 1 door reach in (household) | 20.00 Fahrenheit | |
| chlorine | dish machine | 50.00 PPM | |
| broccoli | cooks line | 102.00 Fahrenheit | for less than 4 hours. [SA] Operator opted to use time as a public health control (TPHC) |
| chicken broth | 4 drawer cold top | 40.00 Fahrenheit | |
| udon | 1 door reach in freezer (household) | 10.90 Fahrenheit | |
| white rice | rice cooker (household) | 157.00 Fahrenheit | |
| cooked pork | 2 door reach in | 41.00 Fahrenheit | |
| sauce | hot inserts | 167.00 Fahrenheit | |
| meat | 2 door upright freezer | 10.20 Fahrenheit | |
| beverage | 2 door sliding | 38.00 Fahrenheit | |
| shell eggs | rack @ cooks line | 90.00 Fahrenheit | for less than 4 hours. [SA] Operator opted to use TPHC. |
| hot water | warewash/2-comp | 120.00 Fahrenheit | |
| beef | 2 door upright | 41.00 Fahrenheit | |
| noodles | 2 door reach in | 41.00 Fahrenheit | |
| warm water | handsink (front, prep & RR) | 100.00 Fahrenheit | |
| chicken | chest freezer | 12.90 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 **8/1/2025**. 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: Hsin Liu
Owner

Signed On: July 18, 2025