

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 FA0230718 - YUM NOODLES		Site Address 5223 STEVENS CREEK BL, SANTA CLARA, CA 95051	Inspection Date 12/23/2025
Program PR0330809 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name L & P WEALTH LLC	Inspection Time 13:30 - 14:00
Inspected By DENNIS LY	Inspection Type LIMITED INSPECTION	Consent By VICKY PENG	

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: *Potentially hazardous foods measured at improper holding temperatures. Cooked pork on cook top is measured at 108F. Egg noodles on prep table is measured at 63F. Rice noodles on prep table is measured at 58F. Per employee, items were taken out when facility opened at 11AM. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F; when hot holding held at or above 135F. [COS] Items will be discarded if not served by the end of operating hours at 2 PM.*

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three compartment sink	120.00 Fahrenheit	
Pork	Hot holding	108.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Egg noodles	Prep table	63.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	100.00 PPM	
Rice noodles	Prep table	58.00 Fahrenheit	

Overall Comments:

Limited inspection conducted in conjunction with CO0158570

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 **1/6/2026**. 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: Vicky
Manager
Signed On: December 23, 2025