

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 FA0300272 - KV NOODLES		Site Address 1162 E WILLIAM CT 45, SAN JOSE, CA 95116		Inspection Date 09/18/2025		Placard Color & Score YELLOW 41		
Program PR0440860 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TRANG MINHVO		Inspection Time 14:10 - 16:10			
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By NICOLAS				FSC Not Available

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						S
K06	Adequate handwash facilities supplied, accessible		X		X			N
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				X		
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated		X		X			N
K14	Food contact surfaces clean, sanitized		X		X			N
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	X	
K30	Food storage: food storage containers identified	X	
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	X	
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		
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained	X	
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

In the kitchen area, at the only handwash sink, the soap dispenser was not working.

Follow-up By
09/23/2025

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

[COS] Staff readjusted the automatic dispenser and it began working again.

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

Inspector Observations:

1. In the kitchen area, on the prep cooler cutting board, a tub of preportioned rice measured between 56-60F. Per staff it had been out for about an hour.

Follow-up By
09/23/2025

2. In the kitchen area, on the prep table, two bags of rice noodles that state "perishable, keep refrigerated" were measured at 90F at around 2:30 pm. Per staff, they were delivered at around 9 am.

3. In the kitchen area, at the right prep cooler, beef was stored over the fill line and measured above 55F. Per staff, it had been there since yesterday.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Ensure to properly store items and use equipment as intended.

[COS] 1. Item was moved to the walk in cooler.

[COS] 2. Items were discarded.

[COS] 3. Items were discarded.

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

Inspector Observations:

In the kitchen a fly was observed adulterate a bus tub of eggroll filling.

[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. Ensure to maintain the facility free of animals, pests, and vermin.

[COS] Item was discarded.

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:

1. Staff were observed rinsing a wok and spoon in the prep sink and return to the cook line.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Staff were instructed to wash, rinse, and sanitize the items. Items were sanitized in the undercounter dishwasher.

2. The deli slicer had an accumulation of food debris in the blade and other food contact areas.

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[CA] Meat slicer shall be washed, rinsed and sanitized every 4 hours or less after initial use.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

1. No Food Safety Certificate was available.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

2. Food handler cards for staff were unavailable. Only one food handler card was present.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations:

1. Repeat Violation: Shrimp was found thawing in still water.

2. Shrimp were found thawing in the boxes in the first basin of the three compartment 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.

[COS] 1. Shrimp were moved to the prep sink under cold running water.

[COS] 2. Items were moved to the walk in cooler to thaw

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:

Raw beef and raw shelled eggs were found stored above produce in the walk in cooler.

[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.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

An open bottle of medication and a different closed bottle were found stored on top of the ice machine.

[CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Facility has several bulk items open in the dry storage area.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

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

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Inspector Observations:

1. Interior floors of the upright freezers have an accumulation of food debris.

2. Lids of bulk food storage containers have an accumulation of food debris and grime.

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

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Repeat Violation: Facility lacks the testing materials for their choice of sanitizer, chlorine.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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:

Facility is using bowls and containers as scoops for dry bulk items (rice and sugar).

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

Facility lacks a probe type thermometer.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: The outdoor enclosed refuse space is not maintained clean. The dumpster is stored outside of the enclosure and is overflowing with refuse.

[CA] Refuse containers shall be collected or cleaned frequently enough to minimize the development of objectionable odors or conditions that attract or harbor insects or rodents. Outside refuse enclosure shall be kept clean and free of debris. Failure to comply may result in further enforcement actions from this department.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

The front door and two back doors were propped open.

[CA] Keep the doors closed at all times to prevent the entrance and harborage of vermin.

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

Inspector Observations:

The floors under the three refrigeration equipment near the dining area has ana accumulation of food debris and grime.

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

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Inspector Observations:

The Environmental Health Permit is not posted.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

Performance-Based Inspection Questions

Needs Improvement - Food in good condition, safe, unadulterated.
Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
Chlorine - Sanitizer	Undercounter Dishwasher	50.00 PPM	
Pho	Walk in Cooler	41.00 Fahrenheit	
Rice Noodles	Prep Table	90.00 Fahrenheit	
Water	Handwash Sink - Restrooms	100.00 Fahrenheit	
Rice	Prep Table	59.00 Fahrenheit	
Rice	Walk in Cooler	37.00 Fahrenheit	
Beef	Walk in Cooler	40.00 Fahrenheit	
Shrimp	Prep Sink	33.00 Fahrenheit	
Milk	Undercounter Cooler	38.00 Fahrenheit	
Rice	Rice Cooker	150.00 Fahrenheit	
Beef	Prep Cooler	55.00 Fahrenheit	
Water	Handwash Sink - Kitchen	100.00 Fahrenheit	
Pho	Stove	137.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	

Overall Comments:

Notes:

- Please contact district specialist, Alexander Alfaro (alexander.alfaro@deh.sccgov.org), or DEH main line at (408)918-3400 to schedule a follow up inspection. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$298.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

- Facility paid their invoice at time of the inspection.

- Failure to correct repeat violations will result in further enforcement actions from this department.

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 **10/2/2025**. 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: Nicholas Vu
Manager
Signed On: September 18, 2025