

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 FA0251211 - T K NOODLE #11		Site Address 975 MCLAUGHLIN AV, SAN JOSE, CA 95122		Inspection Date 07/31/2026		Placard Color & Score GREEN 85		
Program PR0364519 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name T K NOODLE INC		Inspection Time 13:40 - 15:15			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By JESSICA HONG				FSC Kristine Lu 01/22/2031

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						S
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records	X						S
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	X	X
K27	Food separated and protected		
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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
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		

OFFICIAL INSPECTION REPORT

Facility FA0251211 - T K NOODLE #11	Site Address 975 MCLAUGHLIN AV, SAN JOSE, CA 95122	Inspection Date 07/31/2026
Program PR0364519 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name T K NOODLE INC	Inspection Time 13:40 - 15:15
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:

Eggs, milk, and flour cake in the walk-in cooler measured 51F to 52F. [corrective action] Ensure potentially hazardous foods are held at 41F or below. [suitable alternative] Food was moved to the undercounter cooler near the cook line.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Water from the hand sink in the men's restroom measured 76F. [corrective action] Provide warm water, minimum 100F.

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

Inspector Observations:

Observed several whole chickens thawing in standing water at the 3-compartment sink. [corrective action] Chicken must be thawed in the refrigerator, under cold running water, in the microwave, or as part of the cooking process. [correction] Chicken was placed in a tub and placed under cold running water.

Note: 3-compartment sink has indirect connection to floor sink.

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:

Ambient temperature of the walk-in cooler measured ~ 53F. [corrective action] Adjust/repair the walk-in cooler so that it is able to hold food at 41F or below.

Note:

- Per manager, technician already called and will arrive later today. Follow-up inspection will take place on Monday, 08/03
- PHF items moved to undercounter cooler. Meat that was thawing moved back to walk-in freezer.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
pork	walk-in freezer	24.00 Fahrenheit	
warm water	women's restroom	100.00 Fahrenheit	
ground pork	cook line	117.00 Fahrenheit	On TPHC
chlorine sanitizer	dishwasher	50.00 PPM	
beef stew (reheat)	wok station	180.00 Fahrenheit	Reheat and then hot hold
pork/chicken broth	wok station	205.00 Fahrenheit	Hot holding
sliced pork	cook line	140.00 Fahrenheit	On TPHC
shrimp	cook line	128.00 Fahrenheit	On TPHC
shell eggs	walk-in cooler	51.00 Fahrenheit	
milk	walk-in cooler	52.00 Fahrenheit	
quat sanitizer	from dispenser	200.00 PPM	
warm water	men's restroom	76.00 Fahrenheit	
hot water	3-compartment sink	123.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0251211 - T K NOODLE #11	Site Address 975 MCLAUGHLIN AV, SAN JOSE, CA 95122	Inspection Date 07/31/2026
Program PR0364519 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name T K NOODLE INC	Inspection Time 13:40 - 15:15

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 **8/14/2026**. 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: Jessica Hong
Manager

Signed On: July 31, 2026