

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 FA0230594 - NOODLE BOSS		Site Address 190 RANCH DR, MILPITAS, CA 95035	Inspection Date 05/25/2022
Program PR0330650 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name QUANG NGUYEN
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By GHANH HUYNH	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 05/19/2022

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

Compliance of this violation has been verified on: 05/25/2022

Cited On: 05/19/2022

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

Compliance of this violation has been verified on: 05/25/2022

Cited On: 05/19/2022

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

Compliance of this violation has been verified on: 05/25/2022

Minor Violations

Cited On: 05/25/2022

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Observed potentially hazardous foods located in the food prep cold hold unit that measured in the temperature danger zone. The PHFs were recently put into the unit and were double stacked on top of the inserts. [CA] Discontinue double stacking inserts within the food prep cold hold unit. Ensure PHFs are properly cold held at 41F or below. [COS] PIC moved food back into walk-in cooler.

Cited On: 05/19/2022

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 05/25/2022

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
cooked pork	food prep cold hold (across from cookline	48.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
bean sprouts	food prep cold hold (across from cookline	41.00 Fahrenheit	
bean sprouts	walk-in cooler	38.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
beef	walk-in cooler	36.00 Fahrenheit	
soy milk	reach-in refrigerator	41.00 Fahrenheit	
rice	walk-in cooler	38.00 Fahrenheit	
bean sprouts	food prep cold hold across from 3 comp	41.00 Fahrenheit	

Overall Comments:

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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 **6/8/2022**. 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: Ghanh Huynh
Cook

Signed On: May 25, 2022