

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 FA0207157 - TUNG KEE NOODLE HOUSE	Site Address 1818 TULLY RD 162B, SAN JOSE, CA 95122	Inspection Date 04/20/2026
Program PR0304119 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name T K NOODLE INC	Inspection Time 14:35 - 15:20
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By WILSON

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 04/14/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 04/20/2026

Cited On: 04/14/2026

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

This violation found not in compliance on 04/20/2026. See details below.

Cited On: 04/20/2026

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

Inspector Observations: Bean sprouts maintained in inadequate ice bath measuring at 63F.

Follow-up By
04/27/2026

Beef stew soup and sate soup maintained at the cook line measured at 110F and 127F respectively.

Raw shelled eggs maintained out in ambient temperature measured at 63F via IR.

Cook beef balls in soup at the cook line measured at 105F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Additional ice was added to bean sprouts. Fire was turned on to reheat soups. Raw shelled eggs were returned to preparation refrigerator to immediately cool. Beef balls were placed on time as a public health control.

Cited On: 04/14/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

This violation found not in compliance on 04/20/2026. See details below.

Cited On: 04/20/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: PHF items subjected to time as a public health control (TPHC) were found placed inside the preparation refrigerator. Written procedures provided to operator during the routine inspection were incomplete.

Employee unable to demonstrate knowledge of TPHC and stated that tapioca pearls are reheated after 4 hours.

Follow-up By
04/27/2026

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Written procedures were completed. Items subjected to TPHC were removed from temperature control to be discarded after 4 hours.

Cited On: 04/20/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

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Inspector Observations: *Bus tub of cooked fried rice maintained inside the walk-in refrigerator measured between 75F to 77F. Employee stated that the fried rice was prepared in the morning at approximately 8 or 9:00 AM. Fried rice was then left out for approximately 2-3 hours to cool before placing inside the walk-in refrigerator.*

Follow-up By
04/20/2026

[CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Fried rice was VC&D due to improper cooling.

Cited On: 04/14/2026

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: 04/20/2026

Minor Violations

Cited On: 04/20/2026

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed kitchen employee using bare hands to handle ready-to-eat food items (cooked meat balls in soup).*

[CA] Bare hand and arm contact with non-prepackaged ready-to-eat foods shall be minimized by using utensils such as scoops, tongs, gloves, paper wrappers, or other implements.

Measured Observations

Item	Location	Measurement	Comments
Raw shrimp	Preparation refrigerator	41.00 Fahrenheit	
Raw pork	Preparation refrigerator	37.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Porridge	Walk-in refrigerator	40.00 Fahrenheit	
Cooked chicken	Walk-in refrigerator	49.00 Fahrenheit	Prepared in the morning, cooling
Hot water	Three-compartment sink	123.00 Fahrenheit	
Flour cake	Preparation refrigerator	40.00 Fahrenheit	
Flour cake	Walk-in refrigerator	37.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 4/14/2026.
- Facility has earned a second conditional pass.
 - See violations noted above.
- Subsequent follow-up inspection after first follow-up shall be billed \$282/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.
- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

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 **5/4/2026**. 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.

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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: Mike D.
Manager

Signed On: April 20, 2026