

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 FA0277541 - DH NOODLES AND GRILL		Site Address 1183 S DE ANZA BL 60, SAN JOSE, CA 95129		Inspection Date 03/04/2026	
Program PR0419473 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DH CUPERTINO INC		Inspection Time 12:50 - 14:45
Inspected By FRANK LEONG	Inspection Type ROUTINE INSPECTION	Consent By GABRIEL LIANG	FSC SONG GAO 07/14/2028		

Placard Color & Score GREEN 83

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			N
K08 Time as a public health control; procedures & records						X	
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				N

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		
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	X	
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		X
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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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: At the 2 door insert prep unit, measured sliced beef, wood ear mushrooms, and cooked potato cold dish between 52F and 65F. Per operator, potentially hazardous foods stored for about 2.5 hours. Measured ambient air temperature of 2 door insert prep unit at 56F.

[CA] Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth.

[SA] Operator moved potentially hazardous foods to nearby refrigeration to facilitate proper holding temperatures.

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: In the kitchen area, observed cockroach droppings on the upper edge of FRP panels along the warewash area and the water heater storage. At the right side of the cookline, below the prep sink, observed two dead cockroaches on the floor and a single dead cockroach on the edge between the wall and the installed metal cover. In the back storage area, observed old cockroach droppings and old dead cockroaches on the wall. No live activity was observed.

[CA] Ensure facility is kept free of cockroach activity. Clean and sanitize all areas with activity. Seal all cracks and crevices to prevent possible harborage. Contact pest control to provide service for facility. Place monitoring traps in the noted areas to evaluate for activity and provide pest control service in specified areas. Follow-up inspection to occur to verify for corrective action.

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: Observed the use of cardboard to line shelving, and plastic wrapping from equipment manufacturing left on refrigeration and cooking equipment.

[CA] Ensure all unapproved materials and equipment are removed from the facility. Use only approved, smooth, durable, and easily cleanable materials and equipment.

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: Observed cutting boards stored on a dirty shelf below a prep table. Observed a large mixing paddle stored next to the water heater and in contact with the water heater shelf.

[CA] Ensure equipment is stored in a manner that prevents contamination. Store equipment on clean shelving to prevent possible contamination of food and food contact surfaces.

[SA] Operator moved cutting boards and large mixing paddle to the warewash area for warewashing. Discontinued unapproved storage methods.

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: Observed cracks and crevices around FRP panels and around installed shelving.

[CA] Ensure all cracks, crevices, gaps, and holes are sealed to prevent possible harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - No rodents, insects, birds, or animals.

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Measured Observations


<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
hot water	3 compartment sink	120.00 Fahrenheit	
raw beef	2 door prep unit	41.00 Fahrenheit	
sliced beef	2 door reach in refrigerator	41.00 Fahrenheit	
milk	walk-in refrigerator	41.00 Fahrenheit	
yogurt	reach in refrigerator	41.00 Fahrenheit	
bean sprouts	2 door prep unit	41.00 Fahrenheit	
cooked pork	walk-in refrigerator	41.00 Fahrenheit	
sliced beef	2 door prep unit	41.00 Fahrenheit	
sliced beef in chili sauce	2 door prep unit	41.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
hot water	handwash sink	100.00 Fahrenheit	
sliced beef, wood ear mushrooms, cooked potato cold dish	2 door insert prep unit	65.00 Fahrenheit	Measured between 52F and 65F.
raw pork	2 door prep unit	41.00 Fahrenheit	
ambient air temperature	2 door insert prep unit	56.00 Fahrenheit	
cooked rice	rice cooker	160.00 Fahrenheit	
raw pork	2 door reach in refrigerator	41.00 Fahrenheit	

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 **3/18/2026**. 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: GABRIEL LIANG
MANAGER
Signed On: March 04, 2026