

# 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

|                                                                                  |  |                                                          |                                     |                                      |                                         |                                                                                                                                                    |  |                                   |
|----------------------------------------------------------------------------------|--|----------------------------------------------------------|-------------------------------------|--------------------------------------|-----------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------|--|-----------------------------------|
| <b>Facility</b><br>FA0230796 - DH NOODLES AND GRILL                              |  | <b>Site Address</b><br>496 BARBER LN, MILPITAS, CA 95035 |                                     | <b>Inspection Date</b><br>10/01/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b><br/> <b>40</b> </div> |  |                                   |
| <b>Program</b><br>PR0330890 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                          | <b>Owner Name</b><br>DH NOODLES INC |                                      | <b>Inspection Time</b><br>12:00 - 16:30 |                                                                                                                                                    |  |                                   |
| <b>Inspected By</b><br>MAVERICK CHIN                                             |  | <b>Inspection Type</b><br>ROUTINE INSPECTION             |                                     | <b>Consent By</b><br>SONG G.         |                                         |                                                                                                                                                    |  | <b>FSC</b> Song Gao<br>07/14/2028 |

  

| 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  |       |       |        |     |     |     |
| 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     |       | X      |     |     |     |
| K06                            | Adequate handwash facilities supplied, accessible                           |    |       | X     | X      |     |     |     |
| 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     |       | X      |     |     | N   |
| 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     |       | 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     | 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                                                        | X   |     |
| K28                   | Fruits and vegetables washed                                                        |     |     |
| K29                   | Toxic substances properly identified, stored, used                                  |     |     |
| 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                                                      |     |     |
| K34                   | Warewash facilities: installed/maintained; test strips                              |     |     |
| K35                   | Equipment, utensils: Approved, in good repair, adequate capacity                    |     |     |
| K36                   | Equipment, utensils, linens: Proper storage and use                                 | X   | 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               | X   |     |
| 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                                    | X   |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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

## Comments and Observations

### Major Violations

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

**Inspector Observations:** *Observed employee handle raw lamb and attempted to handle vegetables before being stopped.*

*Observed employee wipe down counter with soiled rag, attempted to pick up ready to eat soup before being stopped.*

*Observed employee handling soiled dishes, then walked back to cook line, and resumed to actively cook.*

**[CA]** *Properly wash hands with soap, warm water and dry using single use paper towels as required after. Gloves shall be properly used and changed when required. Examples: [after handling raw meats, soiled dishes, soiled wipes, refuse bins, touching bare contact with body and etc.]*

**[COS]** *Observed employees properly wash hands.*

|                            |
|----------------------------|
| Follow-up By<br>10/06/2026 |
|----------------------------|

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

**Inspector Observations:** *Observed 10+ chilli garlic oils in plastic containers measured at 72F at prep line table. Per employee, the 10+ chilli garlic oil was made at 11:00am (1.5 hours prior).*

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

**[COS]** *Observed PIC place 10+ chilli garlic oil in walk-in cooler.*

|                            |
|----------------------------|
| Follow-up By<br>10/06/2026 |
|----------------------------|

#### Minor violation:

*In the walk-in cooler, numerous potentially hazardous foods measured between 46F and 47F. Ambient of the unit measured 46F via probe. Per the manager, Song, ambient of the unit had measured 36F earlier this morning, approximately 2 hours prior. Manager stated that the condenser unit has recently been replaced (same make same model, per manager).*

**[CA]** *Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.*

**[COS]** *Instructed manager to lower temperature setting of walk-in cooler. Ambient remeasured 40F after approximately 25 minutes.*

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

**Inspector Observations:** *Major: Observed 15+ lid-covered, 6-inch deep plastic containers of chicken stew measured between 50-53F in the walk-in cooler.*

*Observed a large lid-cover container of braised pork belly measured at 55F in the walk-in cooler.*

*Observed broth measured at 48F in cook line bottom reach in cooler, Per PIC, broth was cooked yesterday at 7:00pm and placed to cool inside unit. Ambient of the unit was measured at 41F.*

**[CA]** *After heating or hot holding, 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]** *Voluntary discarded chicken stew, braised pork belly, and soup.*

|                            |
|----------------------------|
| Follow-up By<br>10/06/2026 |
|----------------------------|

**Minor:** *Observed a large stock pot of chicken stew and a large stock pot of broth cooling in ambient temperature while maintained directly on the floor in the kitchen.*

**[CA]** *See corrective action above.*

**[COS]** *Pots were relocated in the walk-in cooler.*

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

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**Inspector Observations: 1. Observed employee spray soiled lid, then walked to unapproved induction stove, and attempted to place the lid directly on top of a tub of proofing dough.**

**[CA] Equipment contacting food shall be sanitized prior to use.**

**[COS] Instructed employee to sanitize lid.**

**Follow-up By  
10/06/2026**

**2. During active washing in the mechanical warewashing machine, chlorine sanitizer measured at 0ppm. Observed below mechanical warewashing machine that sanitizer bottle dispenser was empty.**

**[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.**

**[COS] Observed employee change empty bottle sanitizer dispenser to a full one. Chlorine sanitizer remeasured 50 ppm.**

**3. Observed front area ice machine with heavy accumulation of green mold-like build up.**

**[CA] Clean and sanitize ice machine regularly so no debris accumulates.**

**[COS] Employee discarded contaminated ice and cleaned mold-like build up.**

**Minor violation: Observed accumulation of black, mold-like growth on the heavily scratched/scored surface of a cutting board maintained on a lower prep table across from the cook-line. Cutting board was not actively in-use.**

**[CA] Cutting boards shall be maintained in sanitary condition.**

**[COS] Cutting board was discarded.**

## Minor Violations

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

**Inspector Observations: Observed 2 active employees who have expired food safety certifications.**

**[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.**

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

**Inspector Observations: Observed employees drinking open cups of water and tea from uncovered containers maintained at the cook line.**

**[CA] No employee shall eat in the food prep, food contact storage, or food storage areas, use designated area. Employees shall drink from containers with tight fitting lids and straws to prevent contamination.**

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations:**

**Hand sink at the men's restroom lacked paper towels in wall-mounted dispenser.**

**\*Note: Roll of paper towels was available on lower shelf of storage cabinet in the restroom**

**[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.**

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

**Inspector Observations: Observed 5+ sticky fly traps full of numerous dead flies hanging from the ceiling, maintained directly above areas of active food preparation.**

**[CA] Discontinue the use of sticky fly traps above areas of active food preparation.**

**[COS] Employees removed and discarded sticky fly traps.**

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

**Inspector Observations: Tubs of frozen raw lamb, beef, and chicken thawing on the ground at ambient temperature.**

**[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] Relocated frozen raw lamb, chicken, and beef in walk-in freezer.**

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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:** *Observed tubs of raw meat stacked up on top of each other with the bottoms of containers in contact with raw meat below.*

*In the walk-in cooler, observed numerous raw animal products stored directly over vegetables and cooked, ready-to-eat meats.*

**[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.*

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

**Inspector Observations:** *Numerous containers of food stored directly on the floor of the kitchen, walk-in cooler, and walk-in freezer.*

**[CA]** *Food shall be stored at least 6 inches above the floor to prevent contamination.*

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 cleaver stored in crevice of prep line table. Observed accumulated brown buildup in crevice. When prompted to clean/sanitize the cleaver, employee attempted to hang it up on a clean knife rack.*

**[CA]** *Equipment contacting food shall be stored in a sanitary location.*

**[COS]** *Instructed employee to take cleaver to the three compartment warewashing sink.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations:**

*Observed a steady leak in the pipe underneath the only hand sink in the kitchen area.*

**[CA]** *Repair plumbing fixture and maintain in clean and good repair.*

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 employee personal food stored above food intended for customer consumption in multiple refrigeration units.*

**[CA]** *Ensure that employee personal food is stored below and away from food intended for customer consumption.*

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

**Inspector Observations:**

*Observed heavy accumulation of grease, old food, and debris on the floor throughout the kitchen, concentrated underneath the cook-line. Observed numerous holes, gaps, cracks, and crevices in the walls and ceiling of the facility.*

**[CA]** *Walls, floors, and ceilings, shall be maintained clean and in good repair to prevent the attraction of harborage of vermin.*

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations:**

**\*MULTIPLE REPEAT VIOLATION\***

*Observed unapproved countertop induction burner in the main kitchen. Observed the unit in active-use to proof dough.*

**[CA]** *Submit plans to DEH Plan check at dehplanchek@deh.sccgov.org OR remove the unapproved equipment from the facility.*

*Failure to comply may result in the unapproved equipment being impounded.*

*Plan check requirements submittal emailed to the owner.*

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## Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooling methods.

Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

| Item               | Location                                 | Measurement       | Comments             |
|--------------------|------------------------------------------|-------------------|----------------------|
| Lamb skewer        | Upright reach in freezer                 | 32.00 Fahrenheit  |                      |
| chlorine sanitizer | mechanical dishwasher                    | 0.00 PPM          | corrected to 100 ppm |
| Ambient            | Walk-in cooler                           | 47.00 Fahrenheit  | Corrected to 40F     |
| Raw Beef           | Walk-in freezer                          | 0.00 Fahrenheit   |                      |
| Raw lamb skewer    | Cook line bottom reach in cooler - right | 41.00 Fahrenheit  |                      |
| hot water          | three compartment sink                   | 120.00 Fahrenheit |                      |
| Porridge           | Cook line bottom reach in cooler - left  | 41.00 Fahrenheit  |                      |
| Tofu skin          | Counter top cook line cooler - left      | 40.00 Fahrenheit  |                      |
| Braised beef       | Front steam table                        | 165.00 Fahrenheit |                      |
| Raw lamb           | Counter top cook line cooler - right     | 39.00 Fahrenheit  |                      |
| Tomato egg         | Cook line steam table                    | 173.00 Fahrenheit |                      |
| warm water         | hand sink - kitchen                      | 100.00 Fahrenheit |                      |
| sliced beef        | prep cooler - front service              | 39.00 Fahrenheit  |                      |
| hot water          | prep sink                                | 120.00 Fahrenheit |                      |

## Overall Comments:

*Joint inspection with Colin Chu. Written report by Colin Chu.*

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*Two or more major violations were cited during the routine inspection.*

*A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.*

*Subsequent follow-up inspections after the first shall be billed at \$282/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.*

*The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance 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 **10/15/2026**. 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 |



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**Received By:** Song G.  
Manager

**Signed On:** October 01, 2026