

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 FA0208243 - T K NOODLE #1	Site Address 261 E WILLIAM ST, SAN JOSE, CA 95112	Inspection Date 06/25/2026
Program PR0301575 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name T K NOODLE INC	Inspection Time 11:20 - 12:00
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By MINH

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 06/24/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 06/25/2026

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

This is the second follow up inspection and shall be charged at the approved hourly rate. A completed checklist for reopening and proof of corrections for exclusionary measures were provided prior to this inspection.

Observations:

- Facility has finished exclusionary measures in the kitchen by sealing gaps between the stainless steel cove, loose FRP, broken tiles, and between shelving.

- A single dead cockroach was found under the meat grinder. No evidence of infestation observed elsewhere. Panel of the meat grinder was opened and was clean. Wood base gaps were sealed with foam.

- Per Minh, they will obtain an additional pest control service tonight before reopening to the public tomorrow. Provide the pest control report to district specialist via email.

Facility is okay to reopen.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **7/9/2026**. 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: Phung
Person in Charge
Signed On: June 25, 2026