

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 FA0258798 - ANGRY NOODLE		Site Address 692 BARBER LN, MILPITAS, CA 95035		Inspection Date 09/16/2026		Placard Color & Score YELLOW 41		
Program PR0379066 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BIG HAND MILPITAS INC		Inspection Time 11:30 - 14:55			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By MICHAEL				FSC Meng Wang 09/09/20230

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			N
K06	Adequate handwash facilities supplied, accessible	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			
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		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				

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	
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
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		X
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

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

Inspector Observations:

Operator handled raw beef and attempted to handle ready to eat spare ribs before being stopped.

Follow-up By 09/21/2026

Employee touched his nose, neck, and hair and did not change gloves before continuing work on the cookline.

Operator handled the inside and outside of a trash can before attempting to handle ready to eat food.

[CA] Change gloves between handling raw food and cooked, ready to eat foods as well as whenever a task is changed.

[COS] Operator was instructed by inspector to wash hands and change gloves before proceeding with handling cooked, and ready to eat foods.

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

Inspector Observations:

Bowl of rice noodles measured 78F on prep table near the cook-line.

Raw beef measured 72F in a tub of standing water on the prep sink drain board. Per PIC, beef had been there for 5 hours and 45 minutes.

Bok choy measured 123F & Bean sprouts measured 90F on the prep tables at the cookline.

Follow-up By 09/21/2026

Minor Violation - Black ear mushrooms, Sliced beef & Bamboo shoots measured between 44-49F in the prep fridge near the cook line. Per PIC these items were prepared at 10am.

[CA] Ensure that all potentially hazardous foods are held below 41F or above 135F to prevent the growth of bacteria.

[SA] Rice noodles, Bean sprouts, Bok Choy to be served or discarded at the end of lunch.

[COS] Raw Beef was VC&D for failing to be held above 135F or below 41F.

[COS] Black ear mushrooms, Sliced Beef, and Bamboo Shoots were moved to the walk-in fridge.

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

Inspector Observations:

Chicken Broth in large container measured 46F in walk in fridge. Per PIC, chicken broth was prepared the prior night and stored in walk in fridge to cool.

Follow-up By 09/21/2026

[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] Chicken broth was VC&D for failing to cool within limits.

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

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Inspector Observations:

Frozen beef rib in upright freezer near mop sink was directly touching dirt and grime at the bottom of the freezer unit. Frozen beef rib was stored in an open plastic to-go bag.

**Follow-up By
09/21/2026**

[CA] Ensure that foods do not come into contact with unsanitary surfaces.

[COS] Frozen beef rib was VC&D.

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

Inspector Observations:

Operator observed rinsing tubs used to store raw meat and stacked them up.

**Follow-up By
09/21/2026**

[CA] Follow proper washing procedures for all food contact surfaces.

[COS] Instructed manager to move tubs to 3 compartment sink to be warewashed.

Minor Violation - Chlorine observed to be 0PPM at warewash machine. Chlorine intake bottle was nearly empty.

[CA] Maintain chlorine level in chemical warewash machine at 50PPM.

Minor Violations

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

Inspector Observations:

Observed a dead, juvenile cockroach under the 3 comp sink.

**Follow-up By
09/21/2026**

[CA] Keep facility clean and clear of all pests.

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

Inspector Observations:

Raw beef thawing in standing water.

[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.

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:

Raw shell eggs were stored on the shelf above cooked broth.

[CA] Store all raw foods below cooked, ready to eat foods.

Frozen tubs of meat were stacked with the bottoms of the tubs touching the meat inside the containers below.

[CA] Separate and protect foods being stored from contamination.

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 on the floor throughout the kitchen and the walk in fridge.

[CA] Store food at least 6 inches above the floor to prevent contamination.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

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Inspector Observations:

Chlorine test strips unavailable at the time of inspection.

[CA] Ensure chlorine test strips are available at all times.

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:

Knives on top of prep sink were stored on debris encrusted window sill. Clean cutting board stored directly on the floor in the warewash area.

[CA] Ensure that all food contact surfaces and utensils are stored in a sanitary location.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

All refrigeration units lack internal thermometers.

[CA] Provide internal thermometers in all hot or cold holding units.

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:

Back door near walk in fridge was propped open. Back door near prep sink has a gap of greater than 1/4 inch.

[CA] Ensure doors are kept closed and have a gap of less than 1/4 inch to deter the entry of vermin.

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

Inspector Observations:

Observed unsealed holes, cracked, and crevices throughout the walls and ceilings. Observed cove base in disrepair behind side cook line.

[CA] Repair all structural deficiencies to avoid harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
cooked beef	steam table	140.00 Fahrenheit	
tofu	prep cooler by the ice machine	41.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
warm water	handsink near walk in fridge	100.00 Fahrenheit	
frozen pork	upright freezer	0.00 Fahrenheit	
cooked beef	walk-in cooler	41.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
cooked pork	walk-in cooler	40.00 Fahrenheit	
ambient	prep cooler by cookline	44.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
cooked pork	steam table	171.00 Fahrenheit	

Overall Comments:

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 \$290/hour, one hour minimum, during normal business hours

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(7:30 AM to 4:30 PM), or \$664 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.

Joint inspection with Shannon R.

Report written by Shannon R.

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 **9/30/2026**. 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: Tony H.
Employee
Signed On: September 16, 2026