

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 06/24/2026
Program PR0301575 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name T K NOODLE INC	Inspection Time 11:45 - 12:15
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By PHUNG	

Placard Color & Score

RED
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

Inspector Observations:

1. Observed Vermin: Documented in the following areas:

- A dead cockroach bearing an ootheca was found near the gaps in the cove base.
- Two live cockroaches were observed near the hole in the bottom right corner of the cookline.

2. Photographs: Taken for documentation purposes.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

Cited On: 06/24/2026

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

Inspector Observations:

Facility has yet to seal the stainless steel cove base near the rice cookers on the left side of the cookline and the small hole in the bottom corner on the right side of the cookline.

[CA] Seal or repair the holes and gaps to complete exclusionary measures for pest control. Maintain floors, walls, and ceilings in good repair.

Measured Observations

N/A

Overall Comments:

This is the first follow up inspection after a closure was issued for an active cockroach infestation. A completed checklist for reopening after a vermin closure and two pest control reports were provided prior to this inspection. Subsequent follow-up inspection shall be billed at \$282/hour, minimum one hour, during normal business hour, 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.

Observations:

- Facility has repaired and sealed majority of gaps and holes. Facility has yet to seal the stainless steel cove base near the rice cookers on the left side of the cookline and the small hole in the bottom corner on the right side of the cookline.
- A dead cockroach bearing an ootheca was found near the gaps in the cove base.
- Two live cockroaches were observed near the hole in the bottom right corner of the cookline.

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Facility is to remain closed.

CLOSURE / PERMIT SUSPENSION NOTICE

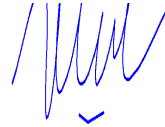
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **7/8/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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
Cashier

Signed On: June 24, 2026