

**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> FA0200657 - SPECIAL NOODLE SOUP		<b>Site Address</b> 10275 S DE ANZA BL, CUPERTINO, CA 95014		<b>Inspection Date</b> 04/02/2026	
<b>Program</b> PR0301103 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> SPECIAL NOODLE SOUP		<b>Inspection Time</b> 13:45 - 14:15
<b>Inspected By</b> DENNIS LY	<b>Inspection Type</b> LIMITED INSPECTION	<b>Consent By</b> SUKY			

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

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

**Inspector Observations:** *Cooked chicken observed sitting out under the prep table was measured at 68F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.*

**[COS]** *Per employee, the chicken was in use within the last two hours for lunch and relocated it into the walk-in cooler for proper holding.*

**Minor Violations**

No minor violations were observed during this inspection.

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Cooked chicken	under prep table	68.00 Fahrenheit	

**Overall Comments:**

*Limited inspection conducted in conjunction with CO0159266*

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 **4/16/2026**. 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:** Suky  
 PIC  
**Signed On:** April 02, 2026