

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 FA0200657 - SPECIAL NOODLE SOUP		Site Address 10275 S DE ANZA BL, CUPERTINO, CA 95014	Inspection Date 11/07/2024
Program PR0301103 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name SPECIAL NOODLE SOUP	Inspection Time 12:50 - 13:25
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By SUKY	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 11/04/2024

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

Compliance of this violation has been verified on: 11/07/2024

Cited On: 11/04/2024

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

Compliance of this violation has been verified on: 11/07/2024

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Chicken	Food prep unit insert	41.00 Fahrenheit	
Rice noodles	Walk-in cooler	52.00 Fahrenheit	
Raw beef	Food prep unit insert	41.00 Fahrenheit	
eggs	Reach-in cooler	41.00 Fahrenheit	
Raw squid	Food prep unit insert	41.00 Fahrenheit	
Beef	Walk-in cooler	41.00 Fahrenheit	
Quail eggs	Food prep unit insert	40.00 Fahrenheit	

Overall Comments:

Follow-up for routine inspection conducted on 11/4/24.

The following major violation was observed to still be in compliance:

- *Did not observed adulteration of food. Back doors were kept closed and did not observed flies in the kitchen.*
- *Potentially hazardous foods that are not in active use are observed stored inside refrigeration units and measured at the proper cold holding temperatures. See measured observations.*
- *Rice noodles inside walk-in cooler was measured at 52F. Per employee, the noodles were received fresh and warm and placed into the walk-in cooler to cool.*

At time of inspection, also verified that facility has cleaned up on the exterior and relocated equipment with the exception of a table and two unused pots that are pending disposable.

- Facility submitted payment for renewal of Environmental Health Permit on 11/5/24.

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 **11/21/2024**. 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



Received By: Suky
PIC

Signed On: November 07, 2024