

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 FA0207157 - TUNG KEE NOODLE HOUSE		Site Address 1818 TULLY RD 162B, SAN JOSE, CA 95122		Inspection Date 04/14/2026	
Program PR0304119 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name T K NOODLE INC		Inspection Time 09:40 - 11:15
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By MIKE (MINH)	FSC Minh Du 09/11/2030		

Placard Color & Score

YELLOW
52

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									S
K04	Proper eating, tasting, drinking, tobacco use			X							N
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		X						N
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									N
K14	Food contact surfaces clean, sanitized		X		X						
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										
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										
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										
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										
K40	Wiping cloths: properly used, stored								X		
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: Kitchen employee from the cook line ware washing and then washed hands with gloves still donned on at the three-compartment preparation sink.

Follow-up By 04/20/2026

Observed second kitchen employee from the cook line on multiple occasions wash hands without using hand soap, wash hands with gloves still donned on, dry hands on apron, and/or dry hands with wiping cloth used to wipe serving bowls.

[CA] Ensure employees are properly washing hands as required. Employees shall wash their hands in all of the following instances:

- (1) Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) Immediately after using the toilet room and again when returning into the kitchen.
- (4) After caring for or handling any animal allowed in a food facility in pursuant to this part.
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled equipment or utensils.
- (7) During food preparation as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw food and working with ready-to-eat foods.
- (9) Before initially donning gloves for working with food.
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- (11) After engaging in other activities that contaminate the hands.

Properly wash hands with soap, warm water and dry using single use paper towels as required. Single-use gloves shall be removed prior to washing hands.

[COS] Manager at each incident instructed employees to wash hands. This Division intervened and instructed employees to properly wash hands.

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

Inspector Observations: Bean sprouts maintained out in ambient temperature measured at 63F.

Follow-up By 04/20/2026

Container of raw comminuted meat for wontons maintained out in ambient temperature not in active preparation, measured at 50F.

Tub of ground pork and pork fat at the meat grinder maintained out in ambient temperature not in active preparation, measured at 48F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Bean sprouts were placed on TPHC. Ground pork and raw wonton meat was returned into refrigeration unit to immediately cool.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: At time of inspection, time for PHF items subjected to time as a public health control (TPHC) were not documented or set on the digital timer. Timer was set upon this Division entering the kitchen at which timer was set for 5 hours instead of the maximum 4 hours.

Follow-up By 04/20/2026

Observed kitchen employee placing PHF item, fried rice, subjected to TPHC inside the preparation refrigerator.

TPHC written procedures not available for review.

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[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

Food items subjected to TPHC shall not be returned to temperature control.

[COS] The correct time was adjusted for items subjected to TPHC. Fried rice placed inside the preparation refrigerator was removed from temperature control.

**** Repeated violation observed during the next inspection will result in TPHC usage being revoked, at which all food items will be subjected to temperature control only.**

**** New written procedure form was provided to manager.**

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: Observed employee washing hands without hand soap, dry hands using a wiping cloth, and then with the same wiping cloth, clean the inside of serving bowls.

Follow-up By
04/20/2026

[CA] Ensure all food contact surfaces are cleaned and sanitized.

[COS] Instructed employee to properly wash hands and that utensils to be washed and sanitized.

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Employee's opened bowl of food maintained at the food preparation area.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area. Provide designated location for employees to store personal food and beverages that is separated and protected from facility food, food storage, and food contact surfaces.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Large tray of cooked white rice cooling at the preparation table kept tightly covered with plastic wrap. Rice measured at 143F.

[CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F or below within 2 hours and from 70°F to 41°F or below within an additional 4 hours. When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

[COS] Manager opened cover.

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: Observed bowls of raw comminuted meat and flats of raw shelled eggs maintained above ready-to-eat food items inside the walk-in refrigerator.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

Observed bus tub of cut green onions maintained inside the walk-in refrigerator with printed newspaper lining the inside of the tub.

[CA] All food shall be separated and protected from possible contamination. Discontinue the use of newspaper.

Observed cases of raw meat maintained directly on the floor inside the walk-in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

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Inspector Observations: *Ice scoop maintained with handle in direct contact with consumable ice.*

[CA] *Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Observed wiping cloths maintained at the food preparation line used to wipe food spills, dry employees hands after washing, and to wipe food contact surfaces.*

[CA] *Wiping cloths that are in use for cleaning food spills shall not be used for any other purpose. Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

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: *Employee's personal belongings, jacket and beanie, observed stored inside box of food ingredients.*

[CA] *No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.*

Observed mop drying inside mop bucket with dirty water still inside.

[CA] *After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.*

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

Inspector Observations: *Accumulation of grime observed on floor underneath the storage racks in the dry storage area. Accumulation of grime observed below the ware washing and food preparation areas.*

[CA] *Walls and/or floors in food preparation area shall be kept clean.*

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

Needs Improvement - Food in good condition, safe, unadulterated.

Needs Improvement - Proper hot and cold holding temperatures.

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

Measured Observations

Item	Location	Measurement	Comments
Curry soup	Walk-in refrigerator	40.00 Fahrenheit	
Beef balls	Walk-in refrigerator	37.00 Fahrenheit	
Beef balls	Food preparation refrigerator	35.00 Fahrenheit	
Sate soup	Cook line	162.00 Fahrenheit	
Fried rice	Walk-in refrigerator	40.00 Fahrenheit	
White rice	Rice cooker	155.00 Fahrenheit	
Steamed rice flour cake	Walk-in refrigerator	40.00 Fahrenheit	
Comminuted pork	Walk-in refrigerator	40.00 Fahrenheit	
Milk	Merchandiser refrigerator	40.00 Fahrenheit	
Hot water	Three-compartment sink	127.00 Fahrenheit	
Chlorine sanitizer	Mechanical dish machine	50.00 PPM	
Raw pork	Walk-in refrigerator	37.00 Fahrenheit	
Beef stew soup	Cook line	160.00 Fahrenheit	
Hot water	Two-compartment ware wash sink	125.00 Fahrenheit	
Beef balls	Merchandiser refrigerator	39.00 Fahrenheit	

Overall Comments:

- Two or more major violations were observed during the routine inspection.

- A follow-up inspection will be conducted to verify compliance of all major violations.

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- **Subsequent follow-up inspection after first follow-up shall be billed \$282/hour, minimum one hour, during normal business hours (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.**

- **The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.**

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 **4/28/2026**. 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: Minh D.
Manager
Signed On: April 14, 2026