

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 FA0201616 - NOODLE TALK RESTURANT		Site Address 4546 EL CAMINO REAL, LOS ALTOS, CA 94022	Inspection Date 01/31/2023
Program PR0307733 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name GRAND CHEF CORP	Inspection Time 13:00 - 13:45
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By TONY SU	

Placard Color & Score GREEN N/A
--

Comments and Observations

Major Violations

Cited On: 01/18/2023

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

Compliance of this violation has been verified on: 01/31/2023

Minor Violations

Cited On: 01/18/2023

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 01/31/2023

Cited On: 01/18/2023

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

This violation found not in compliance on 01/31/2023. See details below.

Cited On: 01/18/2023

K14 - 3 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

This violation found not in compliance on 01/31/2023. See details below.

Cited On: 01/18/2023

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

This violation found not in compliance on 01/31/2023. See details below.

Cited On: 01/18/2023

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)

Compliance of this violation has been verified on: 01/31/2023

Cited On: 01/18/2023

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Compliance of this violation has been verified on: 01/31/2023

Cited On: 01/18/2023

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

This violation found not in compliance on 01/31/2023. See details below.

OFFICIAL INSPECTION REPORT

Facility FA0201616 - NOODLE TALK RESTURANT	Site Address 4546 EL CAMINO REAL, LOS ALTOS, CA 94022	Inspection Date 01/31/2023
Program PR0307733 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name GRAND CHEF CORP	Inspection Time 13:00 - 13:45

Cited On: 01/18/2023

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

Compliance of this violation has been verified on: 01/31/2023

Measured Observations

N/A

Overall Comments:

Follow-up inspection for improper holding temperature violation, and various minor violations.

The following violations has been corrected:

K07 - Improper holding temperatures

- Measured all potentially hazardous foods at 41F or below.
- Continue to maintain potentially hazardous foods at 41F or below to prevent bacterial growth.

K05 - Hands clean, properly washed

- No improper handwashing observed.

K09 - Improper cooling methods

- No improper cooling observed.
- Multiple food items cooling in the walk-in refrigerator between 52F and 46F after 3 hours.

The following violations has not been corrected:

K14 - Food contact surfaces

- Observed mold like growth on the left and right interior panel of the ice machine.

K23 - Cockroach activity

- Observed previously open gaps and crevices in shelving has been sealed with caulking.
- Observed cockroach droppings has not been fully cleaned and sanitized. Clean and sanitize the area.

K44 - Back door kept open

- Observed back door was left open. Keep back door closed to prevent an entrance for vermin.

K45 - Improper floors and walls

- In the storage area, observed new floor tiles installed where previously gouged/broken.
- Observed walls are improper with baseboard style designs installed to the walls and wallpaper.
- Observed a lack of cove base in the area.

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 **2/14/2023**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0201616 - NOODLE TALK RESTURANT	Site Address 4546 EL CAMINO REAL, LOS ALTOS, CA 94022	Inspection Date 01/31/2023
Program PR0307733 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name GRAND CHEF CORP	Inspection Time 13:00 - 13:45

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 SU
PIC

Signed On: January 31, 2023