

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 11/13/2024	
Program PR0301575 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name T K NOODLE INC		Inspection Time 10:45 - 13:10
Inspected By ANABELLE GARCIA	Inspection Type ROUTINE INSPECTION	Consent By PHUNG	FSC Anh Du 01/03/2025		

Placard Color & Score
YELLOW
54

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
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				
K10 Proper cooking time & temperatures		X		X			
K11 Proper reheating procedures for hot holding					X		
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized	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							

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		
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	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate	X	
K40 Wiping cloths: properly used, stored		
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		
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

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

Inspector Observations: 1) On the cook line, in a mesh strainer, pork wontons measured at 127F. Per operator, wontons were removed from temperature control at 10:30am.

Follow-up By
11/18/2024

2) On the counter, boba measured at 75F. Per operator boba was removed from temperature control at 10am.

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

[SA] Wontons were time marked. Any leftovers will be discarded at 2:30pm. Boba was time marked. Leftovers will be discarded at 2pm.

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

Inspector Observations: Facility is using TPHC for various food items, however, written procedures are not being followed. According to TPHC form, food items will be time marked/logged daily.

Follow-up By
11/18/2024

[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.

[SA] All food items were time marked.

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Inspector Observations: Cooked shrimp measured at 124F. Minimum cooking temperature was not reached.

Follow-up By
11/18/2024

[CA] Properly cook PHF's to required minimum internal cooking temperature/time requirements.

[COS] Food employee was instructed to reheat shrimp, final internal temperature measured at 166F.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Employee food handler certificates not available for review.

[CA] Food handlers shall maintain a valid food handler certificate. Ensure food handler certificates are readily available for review at all times.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Colander stored in handwash sink basin.

[CA] Ensure handwash station is unobstructed and accessible at all times.

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

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Inspector Observations: *In the walk in cooler, cooked chicken was observed cooling in a deep container and covered with plastic wrap.*

[CA] Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids.

When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling. After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.

Approved cooling methods include:

- 1) Placing the food in shallow pans**
- 2) Separating the food into thinner or smaller portions.**
- 3) Using rapid cooling equipment (Ex. blast chiller)**
- 4) Using containers that facilitate heat transfer (ex. stainless steel)**
- 5) Adding ice as an ingredient.**
- 6) Using ice paddles**
- 7) Using an ice bath and stirring frequently**
- 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Hot water at 3 composition sink and preparation sink measured between 103-105F*

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: *Walk in cooler door handle observed in disrepair.*

[CA] Repair or replace walk in cooler door handle.

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

Inspector Observations: *Bowls used as scoops in bulk storage containers.*

[CA] Provide scoops with handles and ensure scoop handle is stored in such a way that the handle does not come in direct contact with the food to prevent contamination.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Lights in hood system are not operational.*

[CA] Replace light bulbs in hood system and maintain in good repair.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Facility is lacking a metal probe thermometer.*

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

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

Inspector Observations: *In the water heater closet, large opening observed in ceiling.*

[CA] Repair holes in structure and maintain in good repair to prevent pest harborage.

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Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Demonstration of knowledge; food manager certification.
- Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
cooked garlic	cook line	126.00 Fahrenheit	not following TPHC procedures (item was time marked)
cooked pork	walk in cooler	39.00 Fahrenheit	
rice	warmer	167.00 Fahrenheit	
cooked pork	cook line	126.00 Fahrenheit	not following TPHC procedures (item was time marked)
noodles	counter	80.00 Fahrenheit	not following TPHC procedures (item was time marked)
cooked chicken	walk in cooler	68.00 Fahrenheit	improper cooling, transferred to shallow pan
ambient	walk in cooler	38.00 Fahrenheit	
water	handwash sinks	100.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
boba	counter	75.00 Fahrenheit	improper temperature control , item was time marked
raw pork	walk in freezer	13.00 Fahrenheit	IR
ambient	prep unit	37.00 Fahrenheit	
water	3 comp sink	105.00 Fahrenheit	
cooked chicken	cook line	128.00 Fahrenheit	not following TPHC procedures (item was time marked)
beef stew	stove	198.00 Fahrenheit	
water	prep sink	103.00 Fahrenheit	
sausage	prep unit	40.00 Fahrenheit	
cooked shrimp	counter	124.00 Fahrenheit	final cook temp (re-heated to 166F)
pork wonton	cook line (mesh strainer)	129.00 Fahrenheit	improper temperature control , item was time marked
cooked shrimp	cook line	119.00 Fahrenheit	not following TPHC procedures (item was time marked)

Overall Comments:

A follow up inspection will be conducted within 3 business days. The 1st follow-up inspection is free of charge. Any and all subsequent follow-up inspections will be billed at the approved hourly rate of \$298/hr, minimum of one hour.

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 **11/27/2024**. 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.

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 Hong
 cashier
Signed On: November 13, 2024