

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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OFFICIAL INSPECTION REPORT

Facility FA0200657 - SPECIAL NOODLE SOUP		Site Address 10275 S DE ANZA BL, CUPERTINO, CA 95014		Inspection Date 01/15/2026	
Program PR0301103 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SPECIAL NOODLE SOUP		Inspection Time 15:20 - 16:35
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By BENNY (M-PHONE), SUQI & PAN (C)	FSC Zhihui Xue Benny 5/12/30		

Placard Color & Score
GREEN
74

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				
K02 Communicable disease; reporting/restriction/exclusion	X						S
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		
K09 Proper cooling methods					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						
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			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	X	
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	X	
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		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
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		
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: *Measured the following PHFs holding between 60F -65F in 2 door cold top,3 door cold top, walk-in-cooler, counter top for less than 4 hours: hainan chicken, fried tofu, fish marrow, bean sprouts and noodles. [CA] Maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate PHFs to reach in refrigeration unit.*

Minor Violations

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

Inspector Observations: *Lacking food handler cards on site. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.*

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

Inspector Observations: *Found 3 sticky fly trap on ceiling panels at cooks line and in front of walk-in-cooler. [CA] Discontinue using sticky fly trap, use approved pest control services.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Found a container of meat thawing in stagnant water at 2-compartment sink. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

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: *Found box of raw shell eggs stored above ready to eat foods in walk-in-cooler. [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.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Found several containers of food items stored on floor in walk-in-freezer, cooks line and food prep area. [CA] Food shall be stored a mimimum of 6 inches off floor.*

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: *1. Found scoop handles in direct contact with food items in bulk bin. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination. 2. Observed bowls used to scoops for bulk bins. [CA] Discontinue using bowls, use scoops with handles. 3. Found damaged lid covers for bulk bin. [CA] Replace lid. 4. Found cloth linen used to line 2 door/3 door reach in at cooks line. [CA] Discontinue using cloth linen, use approve food grade lining for food items.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

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- Inspector Observations:**
1. Found leaking faucet at 3-compartment sink (small-front) when water knob is off.
 2. Found leaking faucet at 3-compartment sink (big-back prep) middle section when water knob is off. Secure leak.
 3. Found drain pipes directly in floor sink for dish machine and 1-compartment sink. [CA] Provide a minimum of 1 inch air gap between drain pipe and floor sink.

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:**
1. Found employee personal items stored on storage rack near food items. [CA] Employee's personal effects (cell phone, car keys, and jackets) shall be stored in employee lockers or other designated areas for employee storage.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
beef stew	hot inserts	67.00 Fahrenheit	between 67F - 90F, process of reheating.
cucumber salad	counter top	58.00 Fahrenheit	
chlorine	dish machine	50.00 PPM	
white rice	rice cooker	146.00 Fahrenheit	
hainan chicken	2 door cold top	61.00 Fahrenheit	for less than 4 hours. COS-relocate
raw beef	3 door reach in	41.00 Fahrenheit	
fish marrow	counter top	63.00 Fahrenheit	for less than 4 hours. COS-relocate
bean sprouts	3 door cold top	61.00 Fahrenheit	for less than 4 hours. COS-relocate
cooked meat	3 door cold top	39.00 Fahrenheit	
hainan chicken	walk-in- (inner area)	39.00 Fahrenheit	
hainan chicken	counter top/2 door cold top/walk-in	60.00 Fahrenheit	between 60F - 65F for less than 4 hours. COS-relocate
hot water	warewash (front-small/back), 2-comp	120.00 Fahrenheit	
warm water	handsink (front service, cooks line and 2RR)	100.00 Fahrenheit	
fish ball	3 door cold top	39.00 Fahrenheit	
shrimp ball	chest freezer	10.20 Fahrenheit	
chicken rice	rice cooker	159.00 Fahrenheit	
sout	stove top	189.00 Fahrenheit	
fried tofu	counter top	63.00 Fahrenheit	for less than 4 hours. COS-relocate
beef stew	walk-in-freezer	10.90 Fahrenheit	
cooked pork meat/bone	walk-in	39.00 Fahrenheit	
noodles	3 door cold top	60.00 Fahrenheit	for less than 4 hours. COS-relocate
sauce	1 door reach in	40.00 Fahrenheit	
beverage	1 door upright	41.00 Fahrenheit	
tomato (small)	counter top	52.00 Fahrenheit	
stew	hot inserts	141.00 Fahrenheit	
raw pork	2 door cold top	37.00 Fahrenheit	
red soup	2 door reach in	39.00 Fahrenheit	
hainan chicken soup	stove top	208.00 Fahrenheit	
chlorine	sani bucket	100.00 PPM	
oyster	3 door cold top	41.00 Fahrenheit	

Overall Comments:

Inspection conducted in conjunction to CO0158742.

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 **1/29/2026**. 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.

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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: Suqiong Zhong
Server

Signed On: January 15, 2026