

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 FA0230594 - MR HELLO		Site Address 190 RANCH DR, MILPITAS, CA 95035	Inspection Date 08/25/2026
Program PR0330650 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name OK NOODLE HOUSE INC	Inspection Time 11:00 - 11:30
Inspected By TRAVIS KETCHU	Inspection Type FOLLOW-UP INSPECTION	Consent By YUNCHENG ZHONG	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/20/2026

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

Compliance of this violation has been verified on: 08/25/2026

Cited On: 08/20/2026

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Compliance of this violation has been verified on: 08/25/2026

Minor Violations

Cited On: 08/20/2026

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Compliance of this violation has been verified on: 08/25/2026

Measured Observations

Item	Location	Measurement	Comments
soup	cook line	135.00 Fahrenheit	
ambient temp	front display fridge	50.00 Fahrenheit	not in use
soup	walk in fridge	39.00 Fahrenheit	

Overall Comments:

Follow-up inspection to routine inspection conducted on 8/20/2026.

No ROP product observed within the facility. The vacuum sealing machine has been removed.

The front display refrigerator is not in use to hold food, PIC stated that the unit will be removed.

Fried pork is no longer held at the cook line. PIC stated that they decided to removed the item from the menu. If sale is resumed, hold pork under TPHC and provide inspector with TPHC procedures.

All PHF's measured at above 135 F or below 41 F.

Continue to work on minor violations noted during the routine inspection.

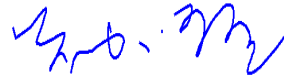
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **9/8/2026**. 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: yuncheng zhong
PIC

Signed On: August 25, 2026