

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 FA0251053 - T K NOODLE #8		Site Address 4068 MONTEREY RD, SAN JOSE, CA 95111		Inspection Date 10/29/2025	
Program PR0364316 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name T K NOODLE INC		Inspection Time 09:50 - 12:15
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By LEC DU	FSC MINH DU 9-11-30		

Placard Color & Score
YELLOW
61

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		X			
K06 Adequate handwash facilities supplied, accessible			X	X			N
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				S
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	X
K27 Food separated and protected	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
K30 Food storage: food storage containers identified	X	
K31 Consumer self service does prevent contamination	X	
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	X
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		
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		
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: THE OWNER WAS WASHING THE MOP SINK THEN HE PROCEEDED TO MOVE THE CONTAINERS WITH CHILI IN THE KITCHEN WITHOUT WASHING HIS HANDS FIRST. [CA] MUST WASH HANDS WHEN THE HANDS HAVE BEEN CONTAMINATED AND PRIOR TO TOUCHING ANY FOOD OR FOOD CONTACT SURFACES.

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

Inspector Observations: FOUND THE COOKED SHRIMP AT 106F AND THE COOKED VEGETABLES AT 84F IN AN INSERT WITH HOT WATER.[CA] KEEP HOT POTENTIALLY HAZARDOUS FOOD AT 135F OR ABOVE. REHEAT TO 165F AND HOT HOLD AT 135F MINIMUM.

Minor Violations

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

Inspector Observations: FOUND THE SECOND HAND WASH SINK WITH BOXES INSIDE IT. [CA] KEEP THE HAND WASH SINK ACCESSIBLE AT ALL TIMES.

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

Inspector Observations: FOUND THE SLICER WITH FOOD DEBRIS. [CA] CLEAN AND SANITIZE THE SLICER AFTER IT'S BEEN USED.

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

Inspector Observations: OBSERVED EVIDENCE OF FLY ACTIVITY. [CA] ELIMINATE ALL FLY PRESENCE.

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

Inspector Observations: FOUND SHRIMP BEING THAWED IN STANDING WATER AT THE FOOD PREPARATION 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 A 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 RAW PORK STORED ABOVE COOKED VEGETABLES IN THE WALK IN COOLER. [CA] STORE RAW ANIMAL FOOD BELOW COOKED OR READY TO EAT FOOD.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: FOUND A SPRAY BOTTLE OF CLEANER STORED ON THE FOOD PREPARATION COUNTER. THE SPRAY BOTTLE IS MISSING THE LABEL. [CA] STORE CLEANING SUPPLIES SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS. LABEL THE BOTTLE.

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

Inspector Observations: FOUND A TUB WITH CHILI STORED ON THE FLOOR IN THE KITCHEN. FOUND A FEW BOXES WITH FOOD STORED ON THE FLOOR IN THE WALK IN COOLER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

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K31 - 2 Points - Consumer self service does not prevent contamination; 114063, 114065

Inspector Observations: *FOUND THE SPOONS AND FORKS FOR SELF SERVICE EXPOSED TO OVERHEAD CONTAMINATION AT THE FRONT SERVICE AREA. [CA] STORE THE UTENSILS WITH THE EATING PART FACING DOWN OR IN A WAY TO PROTECT FROM OVERHEAD CONTAMINATION.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *FOUND THE INTERIOR WHITE PLASTIC FLAP WITH MOLD LIKE SUBSTANCE IN THE ICE MACHINE. [CA] CLEAN AND SANITIZE THIS PART MORE OFTEN.*

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: *FOUND A BOWL BEING USED TO SCOOP THE RICE FROM THE WORKING CONTAINER. [CA] USE FOOD GRADE WASHABLE SCOOPS WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD.*

Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
SHRIMP	IN HOT WATER INSERTS NEAR THE STOVE	106.00 Fahrenheit	
COOKED VEGETABLES	WALK IN COOLER	39.00 Fahrenheit	
MILK	REACH IN REFRIGERATOR IN THE FRON SERVICE AREA	39.00 Fahrenheit	
RICE	WALK IN COOLER	39.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
CHLORINE SANITIZER	WARE WASHER	50.00 PPM	
COOKED VEGETABLES	IN HOT WATER INSERTS NEAR THE STOVE	84.00 Fahrenheit	
CHICKEN	WALK IN COOLER	39.00 Fahrenheit	

Overall Comments:

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 **11/12/2025**. 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: LEC DU
 OWNER
Signed On: October 29, 2025