

**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**

<b>Facility</b> FA0208909 - TK NOODLE		<b>Site Address</b> 336 N CAPITOL AV, SAN JOSE, CA 95133	<b>Inspection Date</b> 05/06/2022
<b>Program</b> PR0302094 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> DAN LU INC
<b>Inspected By</b> THAO HA	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> VAN LU	

<b>Placard Color &amp; Score</b> <b>YELLOW</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 05/05/2022

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**This violation found not in compliance on 05/06/2022. See details below.**

Cited On: 05/06/2022

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Employees did not wash hands prior to handling straws, making drinks, and starting to handle foods**

**[CA]Wash hands with soap, warm water, and a paper towel prior to doing any food prep.**

**Follow-up By**  
05/10/2022

**[COS] Operator had all employees wash hands with soap and warm water**

Cited On: 05/05/2022

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

**This violation found not in compliance on 05/06/2022. See details below.**

Cited On: 05/05/2022

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

**This violation found not in compliance on 05/06/2022. See details below.**

Cited On: 05/05/2022

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Compliance of this violation has been verified on: 05/06/2022**

Cited On: 05/05/2022

K14 - 8 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 05/06/2022. See details below.**

Cited On: 05/05/2022

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 05/06/2022**

**Minor Violations**

N/A

**Measured Observations**

N/A

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Program PR0302094 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name DAN LU INC	Inspection Time 09:50 - 10:50

## Overall Comments:

*Follow up due to cockroach closure.*

### *Upon follow up:*

*1 dead cockroach observed behind water heater.*

*Traps observed to be empty at time of inspection.*

*Front door observed to have new weather stripe and gap under the door is sealed.*

*No dead cockroaches observed in food at time of inspection.*

*Employees did not wash hands prior to handling straws, making drinks, and starting to handle foods*

*[CA]Wash hands with soap, warm water, and a paper towel.*

*No food prep occurred during this inspection. Second inspection shall occur on 5/10/2022 to verify correction of major: handwashing, temperature, time as a public health control, and food contact surface sanitizing violations.*


*Closing violation has been corrected and facility may be reopened.*

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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 **5/20/2022**. 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



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Received By: Van Lu  
PIC  
Signed On: May 06, 2022