

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 08/22/2026
Program PR0301575 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name T K NOODLE INC	Inspection Time 10:00 - 10:45
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By ANH

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/20/2026

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 08/22/2026

Cited On: 08/20/2026

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

Compliance of this violation has been verified on: 08/22/2026

Minor Violations

Cited On: 08/22/2026

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

Inspector Observations:

Facility has a non-ANSI meat grinder that was harboring maggots in the wheel basin.

[CA] Maintain the facility free of animals, pests, and vermin.

[COS] Staff cleaned and sanitized the wheel.

Cited On: 08/22/2026

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:

Facility has a non-ANSI meat grinder.

[CA] All utensils and equipment shall be approved, installed properly, and meet applicable standards. Ensure equipment is certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

Remove the equipment from the premises.

Measured Observations

N/A

Overall Comments:

This is the first follow up inspection after the facility was closed for an active vermin infestation and sewage back up.

Multiple pest control service reports were provided prior to this inspection. A completed and signed checklist for reopening after a vermin closure was also provided.

Facility was serviced by Crane Pest Control.

Observations:

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Observed 1 dead cockroach near a non-ANSI meat grinder. Also observed maggots in the wheel of the meat grinder's base.

Facility's drains are functioning normally.

Facility has not repaired the cove base along the floor/wall on the right side of the cookline. Per PIC, they have ordered the materials and expect to repair it within the week. An additional follow up inspection may be conducted to determine compliance with removal of the non-ANSI unit and reparation of the cove base. Subsequent follow-up inspection shall be billed at \$282/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

This is the second vermin closure this calendar year. Permit holder to be subject to an office conference with this department if facility's permit is suspended once more due to vermin activity.

Facility is okay to operate.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **9/5/2026**. 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.

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: Anh
Owner
Signed On: August 22, 2026