

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 FA0207157 - TUNG KEE NOODLE HOUSE		Site Address 1818 TULLY RD 162B, SAN JOSE, CA 95122	Inspection Date 04/24/2026
Program PR0304119 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name T K NOODLE INC	Inspection Time 09:30 - 10:15
Inspected By JENNIFER RIOS	Inspection Type FOLLOW-UP INSPECTION	Consent By MINH DU	

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 04/14/2026

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

Compliance of this violation has been verified on: 04/20/2026

Cited On: 04/24/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Paper towels were not provided at the only handwash sink in the preparation area. [CA] Single use paper towels shall be provided at handwash sink at all times during operation. [COS] PIC replaced napkins into paper towel dispenser.

Cited On: 04/14/2026

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

This violation found not in compliance on 04/24/2026. See details below.

Cited On: 04/20/2026

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

This violation found not in compliance on 04/24/2026. See details below.

Cited On: 04/24/2026

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

Inspector Observations: Raw shelled eggs on counter measured 73F. Per PIC, they had been out of refrigeration for 10 minutes prior to temperature measurement.

Rice noodles measured 68F. Per PIC, they were placed out 10 minutes prior to temperature measurement.

Bean sprouts in ice bath measured 45-51F. Observed ice on bottom of container with little water.

[COS] Eggs were placed back into refrigeration. Rice noodles were added to TPHC. Bean sprouts were placed directly into ice bath.

Cited On: 04/14/2026

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

Compliance of this violation has been verified on: 04/24/2026

Cited On: 04/20/2026

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

Compliance of this violation has been verified on: 04/24/2026

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K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 04/24/2026

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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

Compliance of this violation has been verified on: 04/20/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Beef soup	On stove	157.00 Fahrenheit	
Fried rice	Walk in fridge	41.00 Fahrenheit	
Rice noodles	On counter	68.00 Fahrenheit	
Raw shelled eggs	On counter	73.00 Fahrenheit	
Bean sprouts	Ice bath	51.00 Fahrenheit	37F-51F.

Overall Comments:

This is a second charged follow up inspection to the routine inspection conducted on 04/14/26 and the first follow up conducted on 04/20/2026.

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 **5/8/2026**. 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.

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: Minh Du
Assistant manager
Signed On: April 24, 2026