

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 FA0230718 - YUM NOODLES		Site Address 5223 STEVENS CREEK BL, SANTA CLARA, CA 95051		Inspection Date 10/15/2025		Placard Color & Score GREEN 80		
Program PR0330809 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name L & P WEALTH LLC		Inspection Time 12:30 - 14:00			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By VICKY PENG				FSC Yue Ying Peng 10/12/30

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						
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				N
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			
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						N
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		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean		
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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

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

Inspector Observations: Potentially hazardous foods measured at improper cold holding temperatures.

- Pickled pork in improperly prepared ice bath is measured at 41F - 71F. The ice was only in contact with the bottom of the food containers.

- Fried egg on food prep unit insert is measured at 70F.

[CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

[COS] Employee added more ice and water to increase it's contact area with food containers. The fried egg was prepared an hour ago and will be discarded if not used by the end of the meal service.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee observed washing their hands at the three compartment sink without using soap. [CA] Employees shall properly wash their hands at the designated handwash sink using warm water, soap, and single-use paper towels.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Container of cooked pork observed cooling in the upright reach-in cooler while fully wrapped in plastic. [CA] Potentially hazardous foods that are cooling shall be kept uncovered or loosely covered to allow for rapid cooling.

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

Inspector Observations: Multiple spray bottles in the kitchen are not labeled. [CA] Spray bottles used in a food facility shall be labeled to identify it's contents.

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: Gaskets on upright reach-in cooler are in disrepair. [CA] Replace gaskets on refrigeration unit and maintain in good repair.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping towels at the prep line is observed used, reused, and stored on prep surface.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
Rice noodles	Upright reach-in cooler	39.00 Fahrenheit	
Pickled pork	Ice bath	71.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Pork	Cooling in upright reach-in cooler	93.00 Fahrenheit	
Pork	Hot holding	140.00 Fahrenheit	
Noodles	Upright reach-in cooler	40.00 Fahrenheit	
Fried egg	On top of food prep unit inserts	70.00 Fahrenheit	
Beef	Hot holding	137.00 Fahrenheit	
Pork	Cooked	157.00 Fahrenheit	
Raw beef	Upright reach-in cooler	39.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	100.00 PPM	
Pork eggs	Food prep unit insert	40.00 Fahrenheit	
Raw pork	Upright reach-in cooler	40.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Raw shell eggs	Food prep unit	41.00 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 **10/29/2025**. 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: Vicky
Manager
Signed On: October 15, 2025