

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 FA0258798 - ANGRY NOODLE	Site Address 692 BARBER LN, MILPITAS, CA 95035	Inspection Date 12/18/2025
Program PR0379066 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BIG HAND MILPITAS INC	Inspection Time 16:55 - 17:30
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By MICHAEL

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/15/2025

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

This violation found not in compliance on 12/18/2025. See details below.

Cited On: 12/18/2025

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

Inspector Observations:

Handwash sink in the main kitchen area has had the hot/cold knobs and spigot removed, and the plumbing has been disconnected from the bottom of the wash basin. Per the PIC, the new parts for the sink are on the way and should arrive tonight.

Handwash sink next to the three compartment sink lacked a functional paper towel dispenser.

[CA] Handwash stations shall be available for use and paper towels shall be provided in functional dispensers at all times that the facility is in operation.

[SA] PIC replaced batteries for the inoperable paper towel dispenser at the handwash sink next to the three compartment sink. Paper towel dispenser observed to be capable of dispensing paper towels.

Prior to the installation of new parts for the handwash sink in the main kitchen area, facility shall utilize the handwash sink next to the three compartment sink.

Send proof of correction after handwash sink plumbing re-installation to maverick.chin@deh.sccgov.org

Cited On: 12/15/2025

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

Compliance of this violation has been verified on: 12/18/2025

Cited On: 12/15/2025

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

Compliance of this violation has been verified on: 12/18/2025

Cited On: 12/15/2025

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, 114125(b), 114141

Compliance of this violation has been verified on: 12/18/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
warm water	hand sink - warewash area	100.00 Fahrenheit	
chicken	walk-in cooler	39.00 Fahrenheit	

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Overall Comments:

On-site for a follow-up inspection after the facility earned a conditional pass during the last routine inspection conducted on 12/15/2025

Compliance of the following has been verified:

K07: Improper hot and cold holding temperatures:

- No potentially hazardous foods maintained out of temperature control, except for those actively being prepared

K09: Improper cooling methods:

- No cooling observed at time of inspection

K14: Food contact surfaces unclean and unsanitized:

- Mechanical dishwasher has been repaired to output chlorine at 50 ppm

Compliance of the following was not verified:

K06: Inadequate handwash facilities; supplied or inaccessible

- Handwash sink in the main kitchen area has had the hot/cold knobs and spigot removed, and the plumbing has been disconnected from the bottom of the wash basin. Per the PIC, the new parts for the sink are on the way and should arrive tonight.

Send proof of correction to maverick.chin@deh.sccgov.org

Handwash sink next to the three compartment sink lacked a functional paper towel dispenser.

Facility has been cited for one major violation.

Facility re-issued a Green "Pass" placard.

Continue to work on the violations cited during the last routine inspection.

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 **1/1/2026**. 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: Michael
Manager

Signed On: December 18, 2025