

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 09/22/2026
Program PR0379066 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name BIG HAND MILPITAS INC	Inspection Time 12:45 - 13:35
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: 09/16/2026

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: 09/22/2026

Cited On: 09/16/2026

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

This violation found not in compliance on 09/22/2026. See details below.

Cited On: 09/22/2026

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

Inspector Observations:

In the basin of the preparation sink, a tub of 10+ raw fish fillets measured 52F while maintained immersed under cold, running water. Per the manager, they had been removed frozen from the upright freezer approximately 1 hour prior and relocated to the preparation sink to thaw.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

Ensure that during thawing, the temperature of potentially hazardous foods does not exceed 41F.

[COS] Tub of fish fillets relocated to the walk-in cooler.

Cited On: 09/16/2026

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

Compliance of this violation has been verified on: 09/22/2026

Cited On: 09/16/2026

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: 09/22/2026

Cited On: 09/16/2026

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: 09/22/2026

Minor Violations

Cited On: 09/16/2026

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

This violation found not in compliance on 09/22/2026. See details below.

Cited On: 09/22/2026

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

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Inspector Observations:

Observed a singular dead cockroach on the floor underneath the ice machine. Observed a singular dead cockroach underneath a box of ginger near the back door. Observed accumulation of cockroach droppings around the door frame of the back door.

[CA] Clean and sanitize areas of dead cockroaches. Continue working with pest control.

***Note: Per the manager, facility has scheduled a pest control service for tomorrow**

Measured Observations

Item	Location	Measurement	Comments
chicken broth	walk-in cooler	41.00 Fahrenheit	
ambient	prep cooler - cook-line	39.00 Fahrenheit	
bean sprouts	walk-in cooler	40.00 Fahrenheit	
wood ear mushrooms	prep cooler - cook-line side	40.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
hot water	three compartment sink	120.00 Fahrenheit	
cooked beef	walk-in cooler	49.00 Fahrenheit	cooling for 3 hours, per manager

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the last routine inspection conducted 09/16/2026.

Compliance of the following has been verified:

K05M: Hands not clean/improperly washed:

- Observed employees properly washing hands after handling raw animal products

K08: Improper cooling methods:

- Observed a shallow layer of cooked beef properly cooling with lid off in the walk-in cooler. Observed no active cooling of broth. Chicken broth measured 41F while maintained in a large pot on a shelf in the walk-in cooler. Discussed cooling methods and threshold with the manager.

K13M: Food not in good condition/adulterated:

- Observed no adulteration of food at the time of inspection.

K14: Food contact surfaces unclean and unsanitized:

- Observed no active warewashing at the time of inspection. Discussed proper warewashing procedures with the manager.

Chlorine sanitizer measured 50 ppm in the mechanical dishwasher.

Compliance of the following was not verified:

K07: Improper hot and cold holding temperatures

- See violation above.

Facility has been cited for one major violation.

Facility issued a Green "Pass".

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 **10/6/2026**. 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.

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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: September 22, 2026