

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 FA0230594 - OK NOODLE		Site Address 190 RANCH DR, MILPITAS, CA 95035		Inspection Date 05/13/2025	
Program PR0330650 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name YUAN JUN XIM		Inspection Time 11:20 - 12:30
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION	Consent By LI GENG	FSC Li Geng 11/16/28		

Placard Color & Score
GREEN
77

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
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						
K06 Adequate handwash facilities supplied, accessible		X					N
K07 Proper hot and cold holding temperatures			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						S
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		
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	X	
K34 Warewash facilities: installed/maintained; test strips	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
K40 Wiping cloths: properly used, stored		
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

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

Inspector Observations: All hand wash stations within the facility have paper towel dispensers that are not functional at the time of inspection.

[CA] Repair the paper towel dispensers within the hand wash stations. Recommend changing out the batteries.

[SA] Paper towels were placed next to hand wash stations.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Unable to provide food handler cards for employees on site at the time of inspection.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

REPEAT VIOLATION. Failure to comply may result in enforcement action.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Prep table was measured between 45-49°F at the time of inspection.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. Recommend having unit serviced by a contractor.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Warm water within both restrooms is not functioning at the time of inspection. Valves at the bottom might be off. Facility has hot water everywhere else throughout the facility.

[CA] Hand washing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Dust build up noted within the fan guards of the walk in.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Unable to provide test strips for chlorine dish washer at the time of inspection.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitation method used during manual or mechanical ware-washing.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Unable to provide a food probe thermometer at the time of inspection.

[CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Demonstration of knowledge; food manager certification.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Cooked pork	Cook line	198.00 Fahrenheit	Final cook temperature.
Ambient	Walk in freezer	5.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Ambient (Non-PHF's)	Reach in	39.00 Fahrenheit	Soda/drinks
Raw steak	Walk in	38.00 Fahrenheit	
Cut tomato	Prep table	49.00 Fahrenheit	Adjust to 41°F below.
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Warm water	Hand wash	100.00 Fahrenheit	
Warm water	Restroom	69.00 Fahrenheit	Adjust to 100°F
Cut tomato	Walk in	38.00 Fahrenheit	
Cooked chicken	Tray	128.00 Fahrenheit	Cooling for about 15-mins
Cooked chicken	Prep table	45.00 Fahrenheit	Adjust to 41°F below.
Ambient (Non-PHF's)	Under counter refrigeration	39.00 Fahrenheit	Soda/drinks

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 **5/27/2025**. 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: Li Greng
PIC

Signed On: May 13, 2025