

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 FA0251053 - T K NOODLE #8		Site Address 4068 MONTEREY RD, SAN JOSE, CA 95111		Inspection Date 08/11/2022	
Program PR0364316 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name T K NOODLE INC		Inspection Time 13:00 - 14:40
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION	Consent By LAC DU	FSC Not Available		

Placard Color & Score
RED
57

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						S
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use			X				N
K05 Hands clean, properly washed; gloves used properly		X		X			N
K06 Adequate handwash facilities supplied, accessible			X				N
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		X			
K14 Food contact surfaces clean, sanitized	X						
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		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
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

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

Inspector Observations: *Cook line employee observed scratching head and then attempting to continue onto food preparation without washing hands. When instructed to wash hands, employee washed hands with cold water, soap, and then flung hands in the air until partially dried.*

Follow-up By
08/16/2022

Dish washing employee handled soiled utensils and then handled clean and sanitized utensils without washing hands in-between.

[CA] *Ensure employees are properly washing hands as required. Properly wash hands with soap, warm water and dry using single use paper towels as required.*

Cook line employee observed using bare hands to handle food. [CA] Bare hand and arm contact with non-prepackaged ready-to-eat foods shall be minimized by using utensils such as scoops, tongs, gloves, paper wrappers, or other implements.

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

Inspector Observations: *Multiple PHF items maintained on the cook line hot holding measured less than 135F.*

Follow-up By
08/16/2022

- Cooked ground pork measured at 124F
- Cooked shrimp measured at 118F.
- Cooked beef balls measured at 115F.
- Cooked sliced pork measured at 127F.
- Pots of beef stew measured at 129F.

[CA] *PHFs shall be held at 41F or below or at 135F or above. [COS] Employee repaired hot water transferring apparatus to hot hold items.*

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Ready-to-eat meatballs, approximately 5-10 lbs, maintained inside basin of the hand wash station in active use. [CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately. [COS] Meatballs were VC&D into the trash.*

Follow-up By
08/16/2022

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Cockroach activity observed in the following areas:*

Follow-up By
08/16/2022

- Numerous live adults and juveniles observed in-between wooden platform and support beams of the dry storage rack directly across from the walk-in refrigerator.
- Egg sac observed on bottom of the preparation table next to the cook line.
- Egg sac observed on wall mounted shelves above four-compartment sink.
- Numerous dead cockroaches observed on floor in the following areas:
 - By the back door near the cook line.
 - Underneath the four-compartment sink.
 - Underneath the hand washing station by the back door.
 - Underneath island preparation table.
 - Underneath ware washing area.
 - Underneath table of the used cook line at the front service area.

Facility has monthly pest control services. Last service was conducted on 8/8/2022. Pest control reports were

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reviewed during the inspection.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved. Clean and sanitize area of dead cockroaches or old droppings.

Minor Violations

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

Inspector Observations: Five-year Food Safety Certified (FSC) manager certificate provided is the same FSC provided at another facility. Only one valid FSC shall be provided per facility. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Employees' three-year food handler cards unavailable for review. [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.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Employees' opened beverage cups and half eaten bowls of food maintained on food preparation, food storage, and/or near food contact surfaces. [CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Main hand washing station in the kitchen closes to the in-use side of the kitchen was obstructed with meat balls maintained inside the wash basin. [CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. Hand wash station shall be used only for hand washing.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Employee utilizing hand wash sink for food preparation. [CA] Utilize sinks for their designated purposes. All food preparation shall be conducted at the food preparation sink. Hand wash station shall only be used for hand washing.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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

Measured Observations

Item	Location	Measurement	Comments
Comminuted pork and shrimp	Walk-in refrigerator	40.00 Fahrenheit	
Flour cake	Walk-in refrigerator	39.00 Fahrenheit	
Raw sliced pork	Walk-in refrigerator	36.00 Fahrenheit	
Curry	Walk-in refrigerator	38.00 Fahrenheit	
Hot water	Four compartment sink	135.00 Fahrenheit	
Chlorine sanitizer	Mechanical ware wash	50.00 PPM	

Overall Comments:

- Facility is hereby closed due to the presence of vermin.

- Facility is to remain closed until there is no longer evidence of a vermin infestation and written authorization is provided by this Division to resume operations.

- Subsequent follow-up inspections after the first follow-up shall be billed at \$219/hour, minimum one hour during normal business hours (7:30 AM to 4:30 PM), and \$493/hr, minimum one hour, during non-business hours, and upon inspector availability.

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CLOSURE / PERMIT SUSPENSION NOTICE

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 **8/25/2022**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Lac Du
Manager

Signed On: August 11, 2022