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 Site Address FA0230594 - OK NOODLE 190 RANCH DR, MILPITAS, CA 95035			ion Date 3/2024			Color & Sc	
Program PR0330650 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 VUAN JUN XIM			Inspection Time 11:20 - 12:30			REEN	
Inspected By Inspection Type Consent By FSC Li Geng				BO			
NHA HUYNH ROUTINE INSPECTION XIN YUAN JUN 11/1	6/2028			┙╘			
RISK FACTORS AND INTERVENTIONS	IN	Major	UT Minor	COS/SA	N/O	N/A	PBI
K01 Demonstration of knowledge; food safety certification			Х				
K02 Communicable disease; reporting/restriction/exclusion	Х						S
K03 No discharge from eyes, nose, mouth	Х						S
K04 Proper eating, tasting, drinking, tobacco use	Х						
K05 Hands clean, properly washed; gloves used properly	Х						
K06 Adequate handwash facilities supplied, accessible		Х		Х			
K07 Proper hot and cold holding temperatures	Х						
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods					Х		
K10 Proper cooking time & temperatures					Х		
K11 Proper reheating procedures for hot holding					Х		
K12 Returned and reservice of food	Х						
K13 Food in good condition, safe, unadulterated	Х						
K14 Food contact surfaces clean, sanitized	Х						
K15 Food obtained from approved source	Х						
K16 Compliance with shell stock tags, condition, display						X	
кит Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						Х	
K19 Consumer advisory for raw or undercooked foods						Х	
κ20 Licensed health care facilities/schools: prohibited foods not being offered						Х	
K21 Hot and cold water available			X				
K22 Sewage and wastewater properly disposed	Х						
K23 No rodents, insects, birds, or animals	Х						
GOOD RETAIL PRACTICES				-		OUT	cos
κ24 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			Х				
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						Х	
K34 Warewash facilities: installed/maintained; test strips							
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							
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				Х			
K46 No unapproved private home/living/sleeping quarters K47 Signs posted; last inspection report available							
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OFFICIAL INSPECTION REPORT

FAQ230024 - OK NOODLE 100 FAARCH DR, MILPITAS, CAS 98035 002232024 PR033060 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 YLAN JUN XIM Inspection Time 11/20 - 12/30 #PlPan review 44 Permits available 1 asis Placard properly displayed/posted 1 1 Comments and Observations Governments Governments Nonecolspan="2">Control Time Victoria Comments and Observations Comments and Observations Comments and Observations Control of the Andwash facilities: supplied or accessible; 113953.1, 113953.2, 114067(f) Inspector Discreptore Towel of the Andwash facilities is available at all times. Corrective Action] Ensure paper towel dispenser. Intro Volations Corrective Action] Eash food handler card shall be provided within 30 days of after the date of hire. K21 of Water A valia food handler card shall be provided within 30 days of after the date of hire. K21 of Stop Observations: Biployces lack Food Handler A valia food handler card shall be provided within 30 days of after the date of hire. K21 of Stop A	0	FRIGIAL INSPE	CTION REPORT		
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114089.1(c), 114143(c) Inspector Observations: Raw meat juice observed dripping onto the cover of cooked meat and the cover of rice slurry. [Corrective Action] Store raw meat below ready eat foods. [Corrected on Site] Operator moved raw meats to the bottom shelf and moved cooked meats to the middle shelf. K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c) Inspector Observations: Protective plastic film on the work table next to the prep sink observed deteriorating and accumulating grime. [Corrective Action] Remove the rest of the plastic film and maintain work table clean. K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272 Inspector Observations:	[Corrective Action] Provide warm water between 10	0-108 degrees Fahren	heit.		
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•			4266, 114268, 114268.1, 114271, 114272		
1. Observed a large hole in the wall in the dough sheeting room.	Inspector Observations:				
	1. Observed a large hole in the wall in the dough sh	eeting room.			

[Corrective Action] Repair the wall.

2. Lack of cove base in the dough sheeting room. [Corrective Action] Provide cove base to the flooring in the dough sheeting room.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility	Site Address	PITAS, CA 95035	Inspection Date
FA0230594 - OK NOODLE	190 RANCH DR, MILF		02/23/2024
Program		Owner Name	Inspection Time
PR0330650 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3		YUAN JUN XIM	11:20 - 12:30
Massurad Obsanyations			

Measured Observations

<u>Item</u>	Location	<u>Measurement</u>	<u>Comments</u>
warm water	handwash sink - restrooms	69.00 Fahrenheit	
hot water	handwash sink - kitchen	110.00 Fahrenheit	
yogurt	single door upright display cooler	42.00 Fahrenheit	
diced tomatoes, chicken	2 door prep cooler	40.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
hot water	3 compartment sink	135.00 Fahrenheit	
lactaid milk	2 door undercounter cooler	39.00 Fahrenheit	
raw shell eggs, beef, sauce	walk-in cooler	38.00 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 3/8/2024. 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

Xin Yuan Jun Received By: Signed On:

Operator February 23, 2024