

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 FA0259940 - SI JIE NOODLE EXPRESS		Site Address 3730 N 1ST ST 145, SAN JOSE, CA 95134	Inspection Date 07/23/2026
Program PR0380915 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name SI JIE NOODLE EXPRESS LL	Inspection Time 11:05 - 12:15
Inspected By HAYLEY MENTZ	Inspection Type LIMITED INSPECTION	Consent By KATHY	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Chemicals and cleaning supplies stored above drain board of 3-comp sink.

[CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

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

Inspector Observations: 2-door upright reach-in missing thermometer.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: 3-comp sink is directly plumbed into the wall.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
warm water	handwash sinks	100.00 Fahrenheit	
hot water	3-comp sink	120.00 Fahrenheit	
quat	sanitizer bucket	200.00 PPM	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Pho Lucky 7

NEW OWNER: Huong V Pham

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$2281.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 08/01/2026- 07/31/2027 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.

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Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 07/23/2026**

***Permit condition: Plan Check Submittal for new equipment (Vulcan Fryer, Admiral Craft Grill and Atosa 2-burner Stove Top.)**

Installation of new equipment (Vulcan Fryer, Admiral Craft Grill and Atosa 2-burner Stove Top.) will require approval from this Department. Submit plans to this department for the installation of all new equipment. Facility shall be subject to further enforcement action if equipment is not approved. For general inquiries or to schedule a consultation, site assessment, or plan check inspection.

Please contact Plan Check at dehplanchek@deh.sccgov.org or call at 408-918-3400 (Monday through Friday, 7:30AM-4:30PM). More information can be found on the DEH website: ehinfo.org.

***It is recommended to obtain professional pest control services.**

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 **8/6/2026**. 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.

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: Kathy
PIC
Signed On: July 23, 2026