

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0213376 - XIANG XIANG NOODLE		Site Address 1115 TASMAN DR, SUNNYVALE, CA 94089		Inspection Date 07/29/2025	
Program PR0302340 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ANG FU MA		Inspection Time 12:05 - 14:10
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By HOLLY	FSC Hong Li 11/25/2024		

Placard Color & Score GREEN 65

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
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				
K07 Proper hot and cold holding temperatures		X		X			S
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						
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	X	
K27 Food separated and protected	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
K40 Wiping cloths: properly used, stored		X
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	X	
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

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

Inspector Observations:

Quail eggs in water measured 76F sitting out in ambient in a container on the prep unit across from the cook line. No active preparation of quail eggs observed. Per the PIC, quail eggs had recently been taken out for prep.

[CA] PHF shall be held at or below 41F.

[COS] Quail eggs relocated to prep unit.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed rinsing hands in the three compartment sink.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. The 3 compartment sink shall not be used for hand washing.

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

Inspector Observations:

Hand sink in the kitchen area lacked paper towels. Alternate paper towel dispenser nearby.

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

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

Inspector Observations:

Dead german cockroaches observed in the following locations:

- 15+ on a trap underneath the 2 door freezer unit in the corner to the left of the cook line
- 1 dead in the ceiling shatter-proof plate above the dining area
- 2 dead under the dish washing sink

PIC stated that pest control provided treatments every month and provided pest control report from 7/25/2025. Pest control report states that the pest control company recommends treatment every 2 weeks owing to active presence of cockroaches.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

Raw frozen beef and raw frozen lamb observed to be thawing in the prep sink in ambient air without running water.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

1. Raw meat observed to be stored above vegetables in the prep unit (lower) across from the cook-line. Raw meat and raw shell eggs observed to be stored over vegetables in the 2-door upright refrigerator in the corner to the left of the cook-line.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

2. Raw beef, lamb, and shrimp observed to be thawing together in prep sink. All meat was packaged with plastic. No visible cross contamination observed.

[CA] Store raw, potentially hazardous foods with different required cooking temperatures away from one another to preclude possible contamination.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations:

Multiple containers of food observed to be stored on the floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

Inspector Observations:

Large amount of food/grease accumulation on various nonfood contact surfaces, including shelving units, tops of freezers, and sides of equipment.

[CA] Clean often and maintain to preclude the attraction of vermin.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

1. Multiple pieces of unapproved, non-commercial equipment (multiple freezers, noodle-making machine, prep unit) observed. Freezers and noodle-making machine actively in use.

[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation). DEH Plan check MUST be consulted prior to the use/installation of new equipment. Contact DEH plan check at dehplanchek@deh.sccgov.org for approval for the noodle maker AND if facility intends on using prep refrigeration units in the front dining area. Residential freezers do not need to be replaced immediately, but only once they break (ensure that the replacement units are commercial and go through DEH plan check).

2. Observed plastic to-go bags being used to store raw meat in various refrigeration/freezer units.

[CA] Discontinue the use of to-go (single-use) bags to store food.

3. Stained cardboard is being used to line multiple shelving units in various refrigeration units.

[CA] Discontinue the use of cardboard, and ensure that materials are easily cleanable, smooth, durable, and nonabsorbent.

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

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Inspector Observations:

Observed fabric cloth being used to cover meat in the prep unit (lower) across from the cook-line, and in the upright refrigerator across from the dish washing sink.

[CA] Discontinue the use of fabric cloth to cover food.

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

Inspector Observations:

All refrigeration units containing potentially hazardous foods do not have thermometers inside.

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

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Multiple dry soiled wiping cloths observed to be left out on counters.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

Observed heavy buildup of food/grease on the floor underneath equipment and on various walls throughout the facility.

[CA] Clean and maintain walls, floors, and ceilings to preclude the attraction of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
soup	hot holding countertop unit	163.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
sliced tomatoes	prep unit (upper) across from cook line	41.00 Fahrenheit	
raw chicken	prep unit (lower) across from cook line	39.00 Fahrenheit	
warm water	hand wash sink in kitchen	100.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
warm water	hand wash sink in front area	100.00 Fahrenheit	
frozen chicken	upright freezer	20.00 Fahrenheit	
raw shrimp	prep unit (lower) across from cook line	40.00 Fahrenheit	
frozen chicken	freezer chest in front customer area	18.00 Fahrenheit	
cooked meat	prep unit (upper) across from cook line	39.00 Fahrenheit	
raw chicken	2 door upright to the left from cook line	38.00 Fahrenheit	
cooked meat	upright cooler across from dish washing sink	39.00 Fahrenheit	

Overall Comments:

Joint inspection with M. Chin. Report written by M. Chin.

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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 **8/12/2025**. 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: Holly Li
Manager

Signed On: July 29, 2025