

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 FA0230444 - LANZHOU HAND-PULLED NOODLES	Site Address 10745 S DE ANZA BL D, CUPERTINO, CA 95014	Inspection Date 05/22/2025
Program PR0330463 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name XIANMING GROUP INC	Inspection Time 13:10 - 14:10
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By EASON XUE

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 05/22/2025

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

Inspector Observations: In the back prep area, on the counter-top, measured raw shelled eggs at 75F. Per operator, raw shelled eggs stored on the counter for 1.5 hours. In the kitchen area, on the counter-top, measured sliced beef at 52F. Per operator, sliced beef stored on the counter-top for 1.5 hours. [CA] Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above. [SA] Operator moved raw shelled eggs to cookline for immediate preparation and moved sliced beef to 3 door prep unit to facilitate proper holding temperatures.

Minor Violations

Cited On: 05/22/2025

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

Inspector Observations: Observed employee improperly washing hands using spray cleaner/sanitizer on gloved hands. Employee was instructed to wash hands at the handwash station and proceeded to soap hands at the handwash station and attempt to move to the 3 compartment sink to wash hands. Employee was instructed to move back to the handwash station to wash hands. Employee did not use paper towels after washing hands and was instructed to use paper towels after washing hands. [CA] Ensure employees are adequately trained and have understanding of proper handwash procedure. Employees shall wash hands when moving between tasks that may have contaminated hands. Gloved contaminated hands shall be de-gloved and hands properly washed using warm water, hand soap and paper towels at the handwash station. [SA] Operator instructed on proper handwash procedures. Discussed proper handwash procedures and employee training with management.

Cited On: 05/22/2025

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: Measured ambient air temperature of 2 door prep unit at 50F. [CA] Ensure 2 door prep unit is properly repaired prior to use for storage of potentially hazardous foods. When equipment has been repaired, contact district inspector to provide evidence of repairs and proper function.

Measured Observations

N/A

Overall Comments:

Follow-up inspection for improper holding temperatures due to non-functioning refrigeration.

The following violations have only been partially corrected; violation still remains uncorrected:

K07M - Improper holding temperatures

- In the walk-in refrigerator, measured all potentially hazardous foods at 41F or below.

- On the counter-top, measured raw shelled eggs at 75F. Per operator, raw shelled eggs stored for 1.5 hours. Raw shelled eggs moved to cookline to be cooked.

- On the counter-top, measured sliced beef at 52F. Per operator, sliced beef stored for 1.5 hours. Sliced beef moved to 3 door prep unit to facilitate proper holding temperatures.

K35 - Equipment not in good repair

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- **Measured ambient air temperature of walk-in refrigerator at 38F.**

- **Measured ambient air temperature of 2 door prep unit at 50F. Provide repairs to 2 door prep unit prior to use to refrigerate potentially hazardous foods.**

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 **6/5/2025**. 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: EASON XUE
MANAGER
Signed On: May 22, 2025