

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 FA0230444 - LANZHOU HAND-PULLED NOODLES		Site Address 10745 S DE ANZA BL D, CUPERTINO, CA 95014		Inspection Date 05/12/2025		Placard Color & Score GREEN 71			
Program PR0330463 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name XIANMING GROUP INC		Inspection Time 12:25 - 14:45				
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By EASON XUE				FSC Not Available	

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						S
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						S
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	X			N
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	X	
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	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		
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	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: In the kitchen area, in the 2 door prep unit, measured sliced beef at 48F. Per operator, sliced beef stored for about 2 hours. Measured ambient air temperature of 2 door prep unit at 46F. In the back prep area, stored below a prep table, measured raw shelled eggs at 75F. Per operator, raw shelled eggs stored for 2 hours and 45 minutes. In the same area, in a large pot on the floor, measured raw beef at 65F. Per operator, raw beef stored in pot to thaw for 2 hours and 45 minutes. [CA] Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135F and above to prevent bacterial growth. [SA] Operator moved sliced beef to nearby refrigeration to facilitate proper holding temperatures. Raw shelled eggs and raw beef were moved to the cookline for immediate prep.

In the back prep area, in the walk-in refrigerator, measured potentially hazardous foods including cooked ground beef, cooked ground pork, cooked beef, cooked pork, cooked pork intestine, cooked chicken, raw shelled eggs, bean sprouts, and bean noodles between 48F and 65F. Measured ambient air temperature of walk-in refrigerator between 49F and 52F. Per operator, potentially hazardous foods stored from the previous day. [CA] Ensure potentially hazardous foods are maintained cold at 41F or below to prevent bacterial growth. [SA] Cooked ground beef, cooked ground pork, cooked beef, cooked pork, cooked pork intestine, cooked chicken, raw shelled eggs, bean sprouts, and bean noodles were VC&D due to time and temperature abuse.

Minor Violations

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

Inspector Observations: In the back prep area, observed paper towels stored on the counter-top. [CA] Ensure paper towels at handwash stations are provided from a dispenser.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: In the kitchen area, on the counter-top, measured cooked pork at 98F and cooked beef at 90F. Per operator, cooked pork and cooked beef were prepared about 2 hours prior. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: in an ice bath; in shallow containers; by adding ice; separating food into smaller portions; using ice paddles; and/or using rapid cooling technology. [SA] Operator reheated cooked pork on the stove-top and placed in a container at the steam table. Operator placed container of cooked beef on ice to facilitate cooling.

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: At the ice machine, observed debris and mold-like growth on the side panels. [CA] Ensure interior panels of ice machine are frequently cleaned and sanitized to prevent possible contamination of food (ice).

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

Inspector Observations: In the back prep area, on a pot on the floor, observed raw beef thawing in 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 41F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70F 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.

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: Observed raw pork above and next to cooked beef. [CA] Ensure raw meats are stored below cooked food. Raw meats shall be stored in the following order from the bottom: raw chicken; raw shelled eggs; raw beef; raw pork; raw seafood.

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

Inspector Observations: *In the back prep area, at the back storage racks, observed bottled chemicals stored amongst food preparation equipment and utensils. [CA] Ensure chemicals are stored separately from utensils, equipment, and food. Chemicals shall be stored in a manner that prevents possible contamination.*

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

Inspector Observations: *Observed refrigeration door handles accumulated with grease. [CA] Ensure refrigeration door handles are frequently cleaned and sanitized to prevent possible cross contamination.*

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: *In the back prep area, at the walk-in refrigerator, measured ambient air temperature between 49F and 52F. In the kitchen area, at the prep unit, measured ambient air temperature at 46F. [CA] Ensure refrigeration is fully functioning and able to maintain potentially hazardous foods at 41F and below. Provide repairs to walk-in refrigerator and prep unit and receive approval from district inspector prior to use.*

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

Inspector Observations: *In the kitchen area, observed standing water. In the back prep area, observed gaps around shelving on walls. [CA] Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin. Seal all cracks and crevices to prevent harborage of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
sliced beef	2 door prep unit	48.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
cooked pork	counter-top	98.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
chopped beef	2 door prep unit	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
ambient air temperature	prep unit	46.00 Fahrenheit	
sliced pork	2 door prep unit	41.00 Fahrenheit	
raw shelled eggs	counter-top	75.00 Fahrenheit	
cooked beef	container on stove-top	170.00 Fahrenheit	
cooked beef	counter-top	90.00 Fahrenheit	
ambient air temperature	walk-in refrigerator	52.00 Fahrenheit	Measured between 49F and 52F.
cooked pork	steam table	160.00 Fahrenheit	
cooked pork intestine	steam table	160.00 Fahrenheit	
cooked ground beef, cooked ground pork, cooked beef, cooked pork, cooked pork intestine, cooked chicken, raw shelled eggs, bean	walk-in refrigerator	65.00 Fahrenheit	Measured between 48F and 65F.

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 **5/26/2025**. 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.

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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 12, 2025