

**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**

<b>Facility</b> FA0208243 - T K NOODLE #1		<b>Site Address</b> 261 E WILLIAM ST, SAN JOSE, CA 95112	<b>Inspection Date</b> 11/19/2024
<b>Program</b> PR0301575 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		<b>Owner Name</b> T K NOODLE INC	<b>Inspection Time</b> 15:10 - 16:10
<b>Inspected By</b> ANABELLE GARCIA	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> PHUNG	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 11/13/2024

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

**Compliance of this violation has been verified on: 11/19/2024**

Cited On: 11/13/2024

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Compliance of this violation has been verified on: 11/19/2024**

Cited On: 11/13/2024

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

**Compliance of this violation has been verified on: 11/19/2024**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
ambient	prep unit	37.00 Fahrenheit	
sausage	prep unit	38.00 Fahrenheit	
fried daikon cake	counter	182.00 Fahrenheit	cook temp

**Overall Comments:**

*This is a follow-up inspection to the routine inspection conducted on 11/13/2024. Facility was given a conditional pass due to improper food temperature control, not following TPHC written procedures, and improper minimum cooking temperature. All violations were verified to be corrected. New TPHC form was completed. Additional food items were added to form.*

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 **12/3/2024**. 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

**Received By:** Phung Hong  
cashier  
**Signed On:** November 19, 2024