

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 FA0213420 - PASTEL TEA LOUNGE		Site Address 1161 N LAWRENCE EX, SUNNYVALE, CA 94089	Inspection Date 08/14/2025
Program PR0314120 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13		Owner Name HOT POT & BBQ HOUSE INC	Inspection Time 11:15 - 12:15
Inspected By NHA HUYNH	Inspection Type LIMITED INSPECTION	Consent By JIMMY	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Fruit flies observed at the service area, cookline, and warewash area.

[Corrective Action] Eliminate fruit flies using safe methods.

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

Inspector Observations:

Grease accumulation on the sides of the deep fryers.

[Corrective Action] Thoroughly clean and maintain clean.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

1. Observed the dual stock pot burner outside of the exhaust hood area.

[Corrective Action] All cooking equipments shall be used under the exhaust hood with at least 6 inches overhang.

2. Lack of cover on the lighting in the kitchen.

[Corrective Action] Provide a cover for the lighting.

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

Inspector Observations:

1. Old food grime on the walls in the kitchen. Heavy grease accumulation on the floors under the cooking equipments. Grime accumulation on the floor in the walk-in freezer.

[Corrective Action] Thoroughly clean and maintain clean.

2. Excessive grime accumulation in all the floor sinks.

[Corrective Action] Thoroughly clean and maintain clean.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
ambient air	walk-in freezer	0.00 Fahrenheit	
ambient air	walk-in cooler	40.00 Fahrenheit	
ambient air	2 door prep cooler	41.00 Fahrenheit	
ambient air	2 door undercounter cooler	40.00 Fahrenheit	both
hot water	3 compartment sink	150.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: NoodlePanda Restaurant

NEW OWNER: NoodlePanda Restaurant Corporation

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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 \$1,580.00 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: 09/01/2025 - 08/31/2026 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. 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 08/14/2025.*

**Permit condition: none.*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 **8/28/2025**. 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: Jun Wang
Operator
Signed On: August 14, 2025