

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 FA0230796 - DH NOODLES AND GRILL		Site Address 496 BARBER LN, MILPITAS, CA 95035		Inspection Date 11/07/2025		Placard Color & Score YELLOW 59		
Program PR0330890 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DH NOODLES INC		Inspection Time 11:00 - 13:10			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By SONG GAO				FSC Song Gao 07/14/2028

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		X			N
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				X		
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated			X	X			
K14	Food contact surfaces clean, sanitized			X	X			N
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				S

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		
K34	Warewash facilities: installed/maintained; test strips	X	
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	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0230796 - DH NOODLES AND GRILL		Site Address 496 BARBER LN, MILPITAS, CA 95035	Inspection Date 11/07/2025
Program PR0330890 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name DH NOODLES INC	Inspection Time 11:00 - 13:10
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee handled raw beef and raw lamb, then proceeded to handle vegetables.

Follow-up By 11/07/2025

Dishwashing employee handled dirty dishes, then immediately handled clean dishes that had just been ran through the mechanical dishwasher.

[CA] Employees must change gloves and wash their hands in all of the following scenarios:

(1) Immediately before engaging in FOOD PREPARATION, including working with nonPREPACKAGED FOOD, clean EQUIPMENT and UTENSILS, and unwrapped single-use FOOD containers and UTENSILS.

(2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.

(3) After using the toilet room.

(4) After caring for or handling any animal allowed in a FOOD FACILITY pursuant to this part.

(5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.

(6) After handling soiled EQUIPMENT or UTENSILS.

(7) During FOOD PREPARATION, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.

(8) When switching between working with raw FOOD and working with READY-TO-EAT FOOD.

(9) Before initially donning gloves for working with FOOD.

(10) Before dispensing or serving FOOD or handling clean TABLEWARE and serving UTENSILS in the FOOD service area.

(11) After engaging in other activities that contaminate the hands.

[COS] Employees changed gloves and properly washed hands. Affected vegetables immediately cooked to greater than 145F. Contaminated dishes re-ran through the mechanical dishwasher.

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

Inspector Observations:

REPEAT VIOLATION

Follow-up By 11/07/2025

Bone-in beef measured 59F-62F while maintained out of temperature control in a plastic tub on a counter across from the cook-line. Per the manager, item had been taken out of the walk-in cooler 5 minutes prior. Manager revised statement and stated that the beef had been taken out of the walk-in cooler 30 minutes prior.

Egg in soy sauce, tomato-egg stir fry, and beef measured in the range of 94F-103F while maintained in the steam table directly across from the main entrance of the kitchen. Per the manager, items had been placed into the steam table less than 2 hours prior, and they do not turn the setting of the steam table up until peak lunch hour so that food is kept hot. Steam table setting observed to be set to low.

Cooked potatoes measured 55F while maintained in a bowl on top of prep inserts in the right-side prep cooler across from the cook-line. Per the manager, item had been placed there less than 1 hour prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria. Do not store potentially hazardous foods on top of prep inserts, as refrigeration may be unable to maintain their temperature when far away from the unit's cooling element.

[COS] Bone-in beef relocated to the walk-in cooler. Manager turned up setting in the steam table. PHF's in the steam table to be served or discarded by 2:00 PM (4 hours elapsed). Cooked potatoes relocated to the lower portion of the prep cooler.

OFFICIAL INSPECTION REPORT

Facility FA0230796 - DH NOODLES AND GRILL	Site Address 496 BARBER LN, MILPITAS, CA 95035	Inspection Date 11/07/2025
Program PR0330890 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name DH NOODLES INC	Inspection Time 11:00 - 13:10

Minor Violations

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Receipt observed to be placed directly on top of and in direct contact with a customer's order of food. Grease stains observed soaked into the receipt.

[CA] Receipts shall not be stored in direct contact with food. Food shall be stored in a sanitary location away from potential contaminants.

[COS] Receipt removed.

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:

REPEAT VIOLATION

Chlorine sanitizer in the mechanical dishwasher measured in the range of 10 ppm to 25 ppm during the first three cycles, and then measured 50 ppm in subsequent cycles after. Dishwasher observed to be actively in-use prior to initial measurement.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

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

Inspector Observations:

REPEAT VIOLATION

Dead German cockroach observed in a sticky trap located adjacent to the electrical wiring outside of the walk-in cooler. Several dead cockroaches observed on the walls and floors around the cook-line.

No other evidence of cockroaches observed

Pest control reports provided for review. Facility is serviced on a weekly basis.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

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

Inspector Observations:

Rack of frozen beef, and frozen lamb observed to be thawing in a plastic container maintained on the floor to the left of the kitchen entrance.

[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.

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:

Various raw animal products (raw beef, pork, raw shell eggs) stored above cooked and/or ready-to-eat foods (vegetables, noodles, etc.) in the walk-in cooler.

[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.

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

OFFICIAL INSPECTION REPORT

Facility FA0230796 - DH NOODLES AND GRILL	Site Address 496 BARBER LN, MILPITAS, CA 95035	Inspection Date 11/07/2025
Program PR0330890 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name DH NOODLES INC	Inspection Time 11:00 - 13:10

Inspector Observations:

Containers of various foods stored on the floor throughout the entirety of the kitchen and walk-in cooler.

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

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Facility lacks chlorine test strips.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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:

REPEAT VIOLATION

Unapproved induction stove for cooking scallion pancakes observed.

[CA] Equipment shall be NSF approved. Cooking equipment that generates steam/grease shall be utilized under the ventilation hood. Remove unused equipment from the facility to prevent the harborage of vermin.

Accumulation of grease and grime on faucet handles of the only handwash sink in the kitchen. Accumulation of grease and meat residue on refrigerator handles within the kitchen.

[CA] Maintain equipment clean to prevent the attraction of vermin.

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

Inspector Observations:

Knives stored in the crack between the counter and the wall. Various clean equipment stored on the floor.

[CA] Equipment contacting food shall be stored in a clean and sanitary location.

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

Inspector Observations:

Front burner of the two-burner stove observed to not be adequately covered by ventilation hood at the cook-line.

[CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.

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

Inspector Observations:

Accumulation of food/grease/debris buildup on walls/floors throughout the cook-line.

[CA] Maintain clean to prevent the attraction of vermin.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

OFFICIAL INSPECTION REPORT

Facility FA0230796 - DH NOODLES AND GRILL	Site Address 496 BARBER LN, MILPITAS, CA 95035	Inspection Date 11/07/2025
Program PR0330890 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name DH NOODLES INC	Inspection Time 11:00 - 13:10

Measured Observations

Item	Location	Measurement	Comments
lamb	clear-door upright freezer	14.00 Fahrenheit	
raw shell eggs	prep cooler - left	40.00 Fahrenheit	
chicken	steam table - across from cook-line	153.00 Fahrenheit	
hot water	three compartment prep sink	120.00 Fahrenheit	
tomato egg stir-fry	steam table - entrance of kitchen	103.00 Fahrenheit	
hot water	three compartment dishwashing sink	120.00 Fahrenheit	
lamb	walk-in cooler	38.00 Fahrenheit	
chicken	stovetop	194.00 Fahrenheit	final cook temp
soy sauce eggs	steam table - entrance of kitchen	94.00 Fahrenheit	
pork rib	prep cooler - right	40.00 Fahrenheit	
warm water	hand sink - bathroom	100.00 Fahrenheit	
chicken	prep cooler - right	37.00 Fahrenheit	
soup	floor	142.00 Fahrenheit	intermittent hot-hold
lamb soup	prep cooler - right	38.00 Fahrenheit	
pork	walk-in freezer	7.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	10.00 PPM	10ppm-25ppm range, remeasured at 50 ppm after four cycles
chicken	walk-in freezer	8.00 Fahrenheit	
pork	steam table - across from cook-line	145.00 Fahrenheit	
warm water	hand sink - kitchen	100.00 Fahrenheit	
bean sprouts	prep cooler - left	39.00 Fahrenheit	
beef	clear-door upright freezer	17.00 Fahrenheit	
soup	stovetop	164.00 Fahrenheit	
pork	prep cooler - left	40.00 Fahrenheit	
spicy beef	prep cooler - left	41.00 Fahrenheit	
beef	walk-in cooler	40.00 Fahrenheit	

Overall Comments:

Facility employs more than 5 employees at full-time equivalent. Permit category will be upgraded from FP11 to FP14 (6-25 employees).

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

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 **11/21/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0230796 - DH NOODLES AND GRILL	Site Address 496 BARBER LN, MILPITAS, CA 95035	Inspection Date 11/07/2025
Program PR0330890 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name DH NOODLES INC	Inspection Time 11:00 - 13:10

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

Song Gao

Received By: Song Gao
Manager
Signed On: November 07, 2025