

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 FA0208909 - TK NOODLE		Site Address 336 N CAPITOL AV, SAN JOSE, CA 95133	Inspection Date 05/13/2022
Program PR0302094 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name DAN LU INC	Inspection Time 16:40 - 17:40
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By DAN LU	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 05/05/2022

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

This violation found not in compliance on 05/13/2022. See details below.

Cited On: 05/06/2022

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

This violation found not in compliance on 05/13/2022. See details below.

Cited On: 05/10/2022

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

This violation found not in compliance on 05/13/2022. See details below.

Cited On: 05/13/2022

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

Inspector Observations:

Server observed to have sneeze into his hands and continue to serve food and touch utensils. Per operator employees do not use handwash sink at server area and use handwash sink in bathroom.[CA] Employees shall wash hands with soap and warm water after sneezing or coughing. Employees shall be instructed to use handwash sink the front server area when needed. [COS] Employee was instructed to wash hands.

Follow-up By 05/18/2022

Cited On: 05/05/2022

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

Compliance of this violation has been verified on: 05/13/2022

Cited On: 05/10/2022

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

Compliance of this violation has been verified on: 05/13/2022

Cited On: 05/05/2022

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

Compliance of this violation has been verified on: 05/10/2022

Cited On: 05/05/2022

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 05/06/2022

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K14 - 8 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

Compliance of this violation has been verified on: 05/13/2022

Cited On: 05/10/2022

K14 - 8 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

Compliance of this violation has been verified on: 05/13/2022

Cited On: 05/05/2022

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 05/06/2022

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow up due to handwashing, warewashing, food temperature, food contamination, and time as public health control violation.

At time of follow up:

Employees observed to be washing dishes in upright dishwasher; chlorine in dishwasher measured to be 100ppm.

Cookline hot box measured to have:

- Chicken at 145F***
- Shrimp at 149F***
- Ground beef at 176F***

Noodles and bean sprouts observed to have timer on. Noodle observed discarded and employee had brought out a new box and restarted timer. Bean sprouts had timer for 3 hours left.

No food observed to have been contaminated at time of inspection.

Server observed to have sneeze into his hands and continue to serve food and touch utensils. Per operator employees do not use handwash sink at server area and use handwash sink in bathroom.[CA] Employees shall wash hands with soap and warm water after sneezing or coughing. Employees shall be instructed to use handwash sink the front server area when needed. [COS] Employee was instructed to wash hands and washed his hands with soap and water.

This follow up is a charged inspection. This follow up inspection an all subsequent follow ups shall incur a charge of \$219/hour. Facility shall have another follow to confirm correction of major handwashing violation. Billable follow up inspection shall occur on Tuesday 5/17/2022.

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 **5/27/2022**. 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: Dan Lu
Manager

Signed On: May 13, 2022