

# 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 FA0266475 - DAI LOI NOODLES	Site Address 1969 TULLY RD 70, SAN JOSE, CA 95122	Inspection Date 01/19/2024
Program PR0393429 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name LUONG, LOAN	Inspection Time 09:40 - 10:30
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By CAM

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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### Comments and Observations

#### Major Violations

Cited On: 01/17/2024

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

**Compliance of this violation has been verified on: 01/19/2024**

Cited On: 01/17/2024

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: 01/19/2024**

Cited On: 01/17/2024

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

**Compliance of this violation has been verified on: 01/19/2024**

#### Minor Violations

N/A

#### Measured Observations

Item	Location	Measurement	Comments
Hot water	Two-compartment food preparation sink	122.00 Fahrenheit	
Warm water	Hand wash sink	100.00 Fahrenheit	
Hot water	Three-compartment ware wash sink	121.00 Fahrenheit	

#### Overall Comments:

- On-site for follow-up inspection after facility was closed during a routine inspection on 1/17/2024 due to the presence of vermin.
- Facility was corrected the following:
  - K14M - Food contact surfaces unclean and unsanitized:
    - Deep cleaning of the entire facility has been conducted.
    - Food contact surfaces observed clean. Food contact containers previously observed contaminated has been removed from facility/discarded.
  - K23M - Rodents, insects, birds, or animals:
    - At time of inspection, no live or dead cockroaches were observed.
    - Facility was serviced on 1/17/2024 by licensed pest control service. Pest control report was provided for review.
    - Monitoring traps placed throughout the facility observed without any vermin.
    - Per PIC, facility will continue with monthly services.
- At time of inspection:
  - K08M - Improper usage of time as a public health control (TPHC):
    - TPHC procedures and requirements were discussed with PIC.
    - When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

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- **Facility is hereby authorized to reopen and resume operations.**
- **Continue to clean and maintain facility free of vermin.**
- **Continue to seal all remaining holes, gaps, cracks, and/or crevices.**
- **Continue to address all violations noted on previous inspection reports.**
- **Conduct final cleaning and sanitization of all food contact surfaces.**

## FACILITY RE-OPENED / PERMIT REINSTATED

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 **2/2/2024**. 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



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Received By: Cam  
PIC  
Signed On: January 19, 2024