

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 FA0213376 - XIANG XIANG NOODLE		Site Address 1115 TASMAN DR, SUNNYVALE, CA 94089		Inspection Date 07/23/2026		Placard Color & Score YELLOW 66		
Program PR0302340 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ANG FU MA		Inspection Time 11:45 - 13:15			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By HONG LI				FSC Hong Li 11/25/2029

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						
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			
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures					X		
K11	Proper reheating procedures for hot holding						X	
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized			X	X			
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				

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		
K27	Food separated and protected	X	X
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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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 observed washing hands without soap before serving food. [CA] Employee shall wash hands with soap and water for at least 30 seconds and dry hands off with disposable paper towels [COS] Employee washed his hands with soap.

Follow-up By 07/27/2026

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

Inspector Observations: Cooked meat observed on top of prep cooler insert, not in container and uncovered. Meat measured to be 58F. Per owner meat was from yesterday. [CA] Keep PHFs at 41F and below. Keep PHFs under fill line of prep cooler or keep inside prep cooler for active temperature control. [COS] Meat was VC&D.

Follow-up By 07/27/2026

Minor Violations

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: Tea cups, ladles, and other utensils observed to be drying next to front handwash sink. Dish soap and sponges observed at front area. No active dishwashing at time of inspection. [CA] Wash, rinse, and sanitize all wares in 3-comp sink. Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM). Discontinue use to handwash sink for handwashing.

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

Inspector Observations: Under handwash sink in front area observed to be vermin droppings by water tank and on foil lining shelves. Operator provided monthly pest control report from 7/21/2026. [CA] Clean and sanitize area of dead cockroaches or old droppings.

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: Cooked meats observed to be stored in in open containers in upright cooler and loose in prep cooler. Pressed meat observed to be stored with open side directly on rusty shelves. [CA] Cover foods to prevent cross contamination. Store foods on containers that are routinely washed. [COS] Meat was covered and pressed meat had contact surface sliced off and VC&D and then placed on a plate.

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

Inspector Observations: Shelves in coolers, door of coolers, and shelves observed to have built up dust and debris. Shelves observed to start rusting. Bottom of freezers observed to have chicken blood at the bottom. [CA] Clean surfaces and repair shelves.

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

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Inspector Observations: 1)Raw meats, cooked meats, and dumplings observed to be stored in unapproved to-go plastic bags. [CA] Keep PHFs in approved food safe container or bag.

2)New domestic freezer observed in facility at time of inspection. Unapproved noodles machines observed in back area.[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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

Inspector Observations: Ventilation hood observed to have build up grease strings hanging off of filters. One filter observe to loose and pushed back into hood. [CA] Service ventilation hood regularly and clean filters. Filters shall be fitted in the mechanical exhaust ventilation over cooking equipment, provide spacer or correct sized filters.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Tools and employee personal items observed to be stored on food. A pair of shoes observed to be stored directly on top of bags of dried foods. [CA] Store personal items away from food. Recommend placing box or designated space to store employee affects.

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

Inspector Observations: 1)Floors and walls observed to have food debris build in kitchen, especially behind and under cookline and by upright coolers. [CA] Clean floors and walls and maintain free of debris

2) Bathrooms observed to have new floor and wall finishes without cove basing. [CA] Provide cove basing at junction of wall and floor.

3) Holes observed in ceiling in kitchen where pipes enter ceiling. [CA] Seal holes in ceiling.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Cheese	Front 2 door cooler	40.00 Fahrenheit	
Eggs	Cookline prep cooler	39.00 Fahrenheit	
Cooked eggplant	Prep cooler insert by dishwasher	41.00 Fahrenheit	
Cooked beef	Prep cooler insert by dishwasher	41.00 Fahrenheit	
Raw beef	1 door freezer	31.00 Fahrenheit	
Marinated tofu	2 door under the counter cooler by service window	38.00 Fahrenheit	
Raw beef	Cookline prep cooler	41.00 Fahrenheit	
Warm water	Handash sink	100.00 Fahrenheit	
Cooked beef	Ontop of prep cooler insert	58.00 Fahrenheit	
Pressed meat	2 door upright cooler by cookline	40.00 Fahrenheit	
Chlorine	Upright dishwasher	100.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Noodles	Cookline prep cooler	39.00 Fahrenheit	
Cooked beef	2 door upright cooler by cookline	40.00 Fahrenheit	
Wontons	2 door upright cooler by cookline	40.00 Fahrenheit	
Cooked eggplant	2 door under the counter cooler by service window	39.00 Fahrenheit	
Bean sprouts	2 door reach cooler across from warewash sink	40.00 Fahrenheit	
Cut melon	Front 2 door cooler	40.00 Fahrenheit	

Overall Comments:

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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 **8/6/2026**. 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: Holly Li
Manager

Signed On: July 23, 2026