

**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**

<b>Facility</b> FA0208243 - T K NOODLE #1		<b>Site Address</b> 261 E WILLIAM ST, SAN JOSE, CA 95112	<b>Inspection Date</b> 03/16/2026
<b>Program</b> PR0301575 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		<b>Owner Name</b> T K NOODLE INC	<b>Inspection Time</b> 15:30 - 16:05
<b>Inspected By</b> ALEXANDER ALFARO	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> PHUNG	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 02/27/2026

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

**Compliance of this violation has been verified on: 03/16/2026**

Cited On: 02/27/2026

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

**Compliance of this violation has been verified on: 03/16/2026**

**Minor Violations**

Cited On: 03/16/2026

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: Upright cooler does not maintain PHf at 41F or below.**

**[CA] Ensure to maintain equipment clean and in good repair.**

**Measured Observations**

N/A

**Overall Comments:**

*This is the first follow up inspection.*

**K07: Milk, Milktea, and half & half measured above 41F in the upright cooler at around 2:30 pm. Per PIC, they have been in the cooler since 2. Items were moved to a different cooler.**

**K08: TPHC procedures were being followed. All items were time marked with handwritten notes.**

**K35: Upright cooler does not maintain PHF at 41F or below.**

**Continue to correct any and all prior violations.**

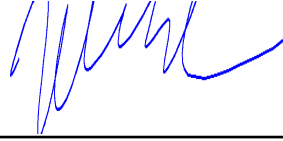
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **3/30/2026**. 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.

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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



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**Received By:** Phung  
Manager

**Signed On:** March 16, 2026