

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 FA0277541 - DH NOODLES AND GRILL		Site Address 1183 S DE ANZA BL 60, SAN JOSE, CA 95129		Inspection Date 01/21/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 67 </div>			
Program PR0419473 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DH CUPERTINO INC		Inspection Time 12:30 - 15:30				
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By GABRIEL LIANG				FSC Not Available 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						N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	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						
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		
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		
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		X
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
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		X
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		

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K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: In the kitchen area, observed a lack of paper towels at one of the handwash stations, and a non-functioning paper towel dispenser at the other handwash station. [CA] Ensure handwash stations are stocked with hand soap and paper towels to allow for proper handwashing. [COS] Operator restocked paper towel dispensers with paper towels.

Follow-up By
01/23/2025

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

Inspector Observations: In the kitchen area, measured a container of lamb skewers stored on shelving at 62F, a container of sliced beef stored at 49F, and a container of raw shelled eggs stored at 75F. [CA] Ensure potentially hazardous foods are held cold at 41F or below or held hot at 135F and above to prevent bacterial growth.

Follow-up By
01/23/2025

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Employee food handler cards are unavailable for review. [CA] Ensure all employees that handle food obtain valid food handler cards.

Follow-up By
01/23/2025

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: In the walk-in refrigerator, measured a large container of pork soup at 60F. Per operator, pork soup was prepared 3 hours prior and placed into the walk-in refrigerator to cool. [CA] Potentially hazardous foods shall be RAPIDLY cooled from 135F to 70F within 2 hours, and then from 70F to 41F within 4 hours. Cooling shall be facilitated by one or more of the following methods: using ice paddles; by adding ice; using an ice bath; separating food into smaller containers; using shallow containers; and/or using rapid cooling technology. [SA] Operator transferred pork soup into smaller containers and placed in the 2 door reach in freezer to cool.

Follow-up By
01/23/2025

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

Inspector Observations: By the water heater, on a monitoring trap, observed two live cockroaches. In the same area, observed multiple dead cockroaches. [CA] Ensure facility is kept free of cockroach activity. Clean and sanitize all areas with activity. Seal all cracks and crevices to prevent further harborage. Contact pest control to provide service for facility.

Follow-up By
01/23/2025

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: In the kitchen area, at the area directly outside of the hood, observed an unapproved gas grill for skewers installed. [CA] Ensure only approved equipment is used within the facility. Remove the unapproved gas grill.

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: In the kitchen area, observed a large soup mixing paddle, and a strainer stored hanging around the water heater. On the prep tables, and prep units, observed knives stored between tables. [CA] Ensure utensils and equipment are stored in a location that prevents possible contamination.

Follow-up By
01/23/2025

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: In the men's and women's restrooms, observed toilet tissue stored outside of the dispenser. [CA] Ensure toilet tissue is only provided inside of a dispenser to prevent contamination.

Follow-up By
01/23/2025

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

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Inspector Observations: *In the kitchen area, observed gaps, cracks, and crevices around the brackets used to mount the water heater. In the back storage room for dry food items, past the walk-in refrigerator, observed sauce splatter on the walls. At the wall directly next to the mop sink, observed missing cove base tiles and water receding into the gaps. [CA] Ensure facility floors are frequently cleaned and maintained to prevent harborage of vermin. Seal all cracks and crevices to prevent harborage of vermin. Install cove base floor tiles where required to prevent water and food debris from accumulating.*

Follow-up By
01/23/2025

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Adequate handwash facilities: supplied or accessible.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
bone broth	2 door reach in refrigerator	41.00 Fahrenheit	
cooked rice	rice cooker	160.00 Fahrenheit	
pork soup	walk-in refrigerator	62.00 Fahrenheit	
raw pork	2 door reach in refrigerator	38.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
yogurt drink	reach in refrigerator	41.00 Fahrenheit	
lamb skewers	counter-top	62.00 Fahrenheit	
raw shelled eggs	counter-top	75.00 Fahrenheit	
cooked potatoes	2 door prep unit	41.00 Fahrenheit	
raw pork	2 door prep unit	41.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
sliced beef	counter-top	49.00 Fahrenheit	
raw beef	2 door prep unit	41.00 Fahrenheit	
bean sprouts	2 door prep unit	41.00 Fahrenheit	
cooked vegetables	2 door prep unit	41.00 Fahrenheit	
orange juice	reach in refrigerator	41.00 Fahrenheit	
spicy sliced beef	2 door prep unit (open prep top)	41.00 Fahrenheit	
sliced beef	2 door prep unit (open prep top)	41.00 Fahrenheit	

Overall Comments:

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 **2/4/2025**. 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.

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: GABRIEL LIANG
MANAGER
Signed On: January 21, 2025