

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 FA0258798 - ANGRY NOODLE		Site Address 692 BARBER LN, MILPITAS, CA 95035		Inspection Date 12/15/2025		Placard Color & Score YELLOW 55		
Program PR0379066 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BIG HAND MILPITAS INC		Inspection Time 12:30 - 14:15			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By MICHAEL				FSC Meng Wang 09/09/2030

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				N
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			S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods		X		X			N
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			S
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						S

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	
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		
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		
K45	Floor, walls, ceilings: built, maintained, clean		
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:

Handwash sink in the main kitchen area lacked paper towels. Paper towel dispenser is inoperable.

Handwash sink next to the three compartment sink lacked paper towels and was observed to be obstructed with a tray placed directly on top of the basin.

Handwash sink in the left-side restroom lacked paper towels.

***Note: Handwash sink in the main kitchen lacked hot water. See K21m**

[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Paper towels restocked. Obstruction removed.

Follow-up By
12/18/2025

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

Inspector Observations:

Noodles measured 61F while maintained out of temperature control in a container on top of a prep cooler.

Bean sprouts measured 54F while maintained out of temperature control in a container on top of a counter across from the cook-line.

[CA] Potentially hazardous foods shall be held at 41F or below or at 135F or above to prevent the growth of bacteria, or else subjected to time as a public health control (4-hour rule).

[COS] Noodles and bean sprouts relocated to the walk-in cooler.

Follow-up By
12/18/2025

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

A large stock pot of chicken broth kept tightly covered with plastic wrap measured 57F while maintained inside the walk-in cooler. Per staff, it had been cooling since yesterday.

Three deep, lid-covered containers of cooked pork measured 49F-55F while maintained inside the walk-in cooler. Per staff, they had been cooked yesterday, then maintained inside the unit overnight.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Chicken broth and pork VC&D into the trash. See VC&D report.

Follow-up By
12/18/2025

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

Inspector Observations:

Chlorine sanitizer measured 0 ppm in the upright mechanical dishwasher while actively in-use to wash various dishes.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

Follow-up By
12/18/2025

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[SA] Discontinue the use of mechanical dishwasher to wash dishes until it can be repaired to output chlorine at 50 ppm.

In the meantime, facility shall wash, rinse, and sanitize in the three compartment warewashing sink.

Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

Bleach was available.

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations:

Employee observed drinking from open cup directly at the cook-line. Open employee bag of peanuts and bowl of rice observed.

[CA] No employee shall eat in the food prep, food contact storage, or food storage areas, use designated area.

Employees shall drink from containers with tight fitting lids and small openings (or straws) to prevent contamination.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee handled dirty dishes, then attempted to handle clean dishes before being stopped.

[CA] Employees shall change gloves (if applicable) and wash their hands in all of the following scenarios:

(1) Immediately before engaging in FOOD PREPARATION, including working with nonPREPACKAGED FOOD, clean EQUIPMENT and UTENSILS, and unwrapped single-use FOOD containers and UTENSILS.

(2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.

(3) After using the toilet room.

(4) After caring for or handling any animal allowed in a FOOD FACILITY pursuant to this part.

(5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.

(6) After handling soiled EQUIPMENT or UTENSILS.

(7) During FOOD PREPARATION, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.

(8) When switching between working with raw FOOD and working with READY-TO-EAT FOOD.

(9) Before initially donning gloves for working with FOOD.

(10) Before dispensing or serving FOOD or handling clean TABLEWARE and serving UTENSILS in the FOOD service area.

(11) After engaging in other activities that contaminate the hands.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Hot water knob at the hand sink in the main kitchen area is inoperable. Per the PIC, it has been broken. Water measured 67F from the faucet.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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)

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Inspector Observations:

Raw shell eggs stored directly over spinach in the walk-in cooler. Uncovered container of raw beef stored directly next to spinach.

Raw meat observed dripping onto other packaged meats in the three-door upright freezer. No direct contamination observed.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations:

Large gap observed in the ventilation hood filters above the main cook-line.

Accumulation of grease observed on ventilation hood filters at the side cook-line.

[CA] Close gap and maintain ventilation in good repair to allow for adequate ventilation of heat/grease.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
cooked vegetable mix	prep cooler - kitchen entrance	39.00 Fahrenheit	
chicken	three-door upright freezer	17.00 Fahrenheit	
seaweed	prep cooler - cook-line	39.00 Fahrenheit	
chili sauce	rice cooker	161.00 Fahrenheit	
tofu	prep cooler - kitchen entrance	41.00 Fahrenheit	
warm water	hand sink - warewash area	100.00 Fahrenheit	
pork	steam table	143.00 Fahrenheit	
beef	stovetop	175.00 Fahrenheit	final cook temp
pooled eggs	prep cooler - cook-line	38.00 Fahrenheit	
duck	walk-in cooler	41.00 Fahrenheit	
pork	prep cooler - kitchen entrance	39.00 Fahrenheit	
duck	three-door upright freezer	19.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	0.00 PPM	
raw shell eggs	walk-in cooler	41.00 Fahrenheit	
water	hand sink - main kitchen	67.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
beef	stovetop - hot hold	139.00 Fahrenheit	
tomato sauce	prep cooler - cook-line	39.00 Fahrenheit	
chicken broth	stovetop - hot hold	189.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

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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 **12/29/2025**. 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: Michael
Manager
Signed On: December 15, 2025