

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 FA0230594 - NOODLE BOSS		Site Address 190 RANCH DR, MILPITAS, CA 95035		Inspection Date 05/19/2022	
Program PR0330650 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name QUANG NGUYEN		Inspection Time 16:00 - 17:30
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION	Consent By KOI TRAN	FSC Not Available		

Placard Color & Score
YELLOW
59

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						
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		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		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0230594 - NOODLE BOSS	Site Address 190 RANCH DR, MILPITAS, CA 95035	Inspection Date 05/19/2022
Program PR0330650 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name QUANG NGUYEN	Inspection Time 16:00 - 17:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *Observed potentially hazardous food that measured in the temperature danger zone located in the walk-in cooler and food prep cold hold unit. The compressor in the walk-in cooler was frozen over. There were a few PHFs in the food prep unit that weren't properly stored (items were in a plastic container on top of the inserts). [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Repair walk-in cooler to maintain proper temperature. Discontinue storing containers of PHFs on top of inserts within the food prep cold hold unit. [COS] PIC voluntarily discarded the PHFs in the walk-in cooler. The PHFs that were recently placed in the food prep cold hold unit (according to the PIC) were put into a different refrigerator to cool back down to 41F.*

Follow-up By
05/24/2022

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Observed a box full of vacuum-sealed raw beef sitting on a wet floor in the kitchen. [CA] Keep food in good condition, safe and unadulterated. [COS] PIC removed the packages of beef from the wet box and thoroughly washed the packages of beef before putting them in the walk-in cooler.*

Follow-up By
05/24/2022

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 concentration in the 3 comp sink and in the warewash machine measured at Oppm. The hot water in the warewash machine measured below 150F.[CA] Maintain chlorine for manual warewashing at 100F. Maintain chlorine in mechanical warewash machine at 50 PPM or a hot water rinse cycle of 160F. [COS] PIC added bleach to the 3 comp sink and will have staff manually warewash only (until the warewash machine can be fixed).*

Follow-up By
05/24/2022

Minor Violations

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

Inspector Observations: *No Food Safety Certificate or Food Handler Cards available during time of inspection. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have at least one valid Food Safety Certificate available for review at all times. The rest of the staff must have valid Food Handler Cards.*

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

Inspector Observations: *Observed PHFs cooling improperly (ribs stacked in a large bowl, soups in walk-in cooler covered with lids, and bowl of rice in a plastic bag). [CA] Ensure PHFs are properly cooled from 135F to 70F within 2 hours and from 70F to 41F within 4 hours. Use rapid cooling methods such as frequent stirring, ice as an ingredient, smaller portions on 2" metal pans, ice bath and/or ice paddles. Keep cooling foods uncovered during the cooling process until cooled all the way down to 41F or below.*

Follow-up By
05/24/2022

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

Inspector Observations: *Observed several small fruit flies on wet rags in bucket under 3 comp sink. [CA] Ensure facility is kept free of vermin and pests. Recommend working with professional pest control.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Observed bulk food open and stored on floor in the dry storage room. [CA] Ensure food is stored at least 6" off of the ground; any opened bulk foods must be stored in a food grade container with a tight fitting lid.*

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

OFFICIAL INSPECTION REPORT

Facility FA0230594 - NOODLE BOSS	Site Address 190 RANCH DR, MILPITAS, CA 95035	Inspection Date 05/19/2022
Program PR0330650 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name QUANG NGUYEN	Inspection Time 16:00 - 17:30

Inspector Observations: *As notated in previous inspection report, a sugar cane machine and a sink were installed without plan submittal to the Department. Also observed the hood to be altered with metal flashing attached to the side. [CA] Facility must submit specifications and plans to the Department by 6/3/2022 or the equipment will be impounded. Remove metal flashing from hood.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *No thermometer available. [CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Observed leak at janitor sink and from hose connected to the janitor sink. Water from the hose is spilling onto the floor. [CA] Repair plumbing and replace hose. Ensure all wastewater is properly disposed.*

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
hot water	warewash machine	150.00 Fahrenheit	less than 150F
soup	walk-in cooler	58.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hot water	single comp sink in front area	120.00 Fahrenheit	
chlorine	warewash machine	0.00 PPM	
chlorine	3 comp sink	0.00 PPM	
bean sprout	walk-in cooler	58.00 Fahrenheit	
bean sprout	food prep cold hold	41.00 Fahrenheit	
pho soup	cookline	166.00 Fahrenheit	
tofu	walk-in cooler	51.00 Fahrenheit	
raw beef	in box on floor	39.00 Fahrenheit	
beef ribs	food prep surface	103.00 Fahrenheit	
shrimp	food prep cold hold	52.00 Fahrenheit	
egg roll	walk-in freezer	11.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
rice	walk-in cooler	81.00 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 **6/2/2022**. 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: Koi Tran
Cook

Signed On: May 19, 2022