

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 FA0261879 - LEUNG NOODLE		Site Address 3005 SILVER CREEK RD 130, SAN JOSE, CA 95121	Inspection Date 09/14/2023
Program PR0384069 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name PHAT LUONG	Inspection Time 09:45 - 10:45
Inspected By MARCELA MASRI	Inspection Type FOLLOW-UP INSPECTION	Consent By PHAT LUONG	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 09/13/2023

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

Compliance of this violation has been verified on: 09/14/2023

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

FOLLOW UP INSPECTION FROM 9/13/23 IN WHICH THE BEAN SPROUTS AND THE COOKED GROUND BEEF WERE FOUND AT ROOM TEMPERATURE WITHOUT ANY TIME AD DATE MARKINGS. THE WARE WASHER WAS ALSO FOUND WITHOUT DISPENSING ANY CHLORINE.

FINDINGS: THE GROUND BEEF AND THE BEAN SPROUTS ARE NOW UNDER TIME AS A PUBLIC HEALTH CONTROL WITH TIME AND DATE MARKINGS. THE WARE WASHER, THE OWNER WAS TOLD THAT IT WAS A HIGH TEMPERATURE DISHWASHER. THE THERMAL STICKER INDICATOR WAS TESTED AND THE HOT WATER RINSE ON THE SURFACE OF THE POT WAS 180F. OK TO USE.

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 **9/28/2023**. 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: PHAT LUONG
 OWNER
Signed On: September 14, 2023