

**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> FA0202293 - KOONG'S RESTAURANT		<b>Site Address</b> 103 N MILPITAS BL, MILPITAS, CA 95035		<b>Inspection Date</b> 03/18/2026	
<b>Program</b> PR0302860 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> MINK & KEITH INC		<b>Inspection Time</b> 12:05 - 13:20
<b>Inspected By</b> NHA HUYNH	<b>Inspection Type</b> LIMITED INSPECTION		<b>Consent By</b> MICHAEL		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
--

**Comments and Observations**

**Major Violations**

No major violations were observed during this inspection.

**Minor Violations**

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

***Inspector Observations:***

***Floor sink in the kitchen observed slow draining. A lot of debris observed in the sink.***

***[Corrective Action] Ensure floor sink drains properly.***

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:***

***1. Multiple refrigeration units not able to maintain ambient air temperature below 41 degrees Fahrenheit.***

***[Corrective Action] Ensure refrigeration units are able to maintain ambient air temperature below 41 degrees Fahrenheit.***

***2. New dough mixer at facility does not appear to be ANSI/NSF approved equipment.***

***[Corrective Action] Ensure new equipments are ANSI/NSF approved.***

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

***Inspector Observations:***

***Missing cove base near the single door upright cooler in the kitchen. Rubber cove base observed used in the restroom and some parts of the kitchen. Multiple areas damaged on the wall at the sinks side of the kitchen.***

***[Corrective Action] Install cove base. Ensure cove base is of approved materials and is properly installed. Repair the wall. Advised operator to install FRP on the walls.***

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
ambient air	2 door upright freezer	28.00 Fahrenheit	
hot water	all sinks	122.00 Fahrenheit	
ambient air	2 door upright cooler	40.00 Fahrenheit	
ambient air	single door upright cooler	40.00 Fahrenheit	back
ambient air	single door upright display cooler	45.00 Fahrenheit	
ambient air	2 door prep cooler	44.00 Fahrenheit	
ambient air	single door upright cooler	51.00 Fahrenheit	front

**Overall Comments:**

***OWNERSHIP CHANGE INFORMATION***

***NEW FACILITY NAME: Tasty Noodles and Dumplings***

***NEW OWNER: Tasty Noodle Management LLC***

***The applicant has completed the facility evaluation application process for an Environmental Health Permit.***

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0202293 - KOONG'S RESTAURANT	<b>Site Address</b> 103 N MILPITAS BL, MILPITAS, CA 95035	<b>Inspection Date</b> 03/18/2026
<b>Program</b> PR0302860 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> MINK & KEITH INC	<b>Inspection Time</b> 12:05 - 13:20

**The permit category for this facility is FP10\_. An invoice for the permit fee in the amount of \$1,377.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.**

**The Environmental Health Permit will be effective: 04/01/2026 - 03/31/2027. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.**

**An official permit will be mailed to the address on file and shall be posted in public view upon receipt.**

**\*Structural Review inspection conducted on 03/18/2026.**

**\*Permit condition: Submit plans to this department to install a 3 compartment sink by 03/25/2026. Install the 3 compartment sink within one week of approval letter from plan check.**

**\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

---

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 **4/1/2026**. 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.

**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 Yu  
Operator

**Signed On:** March 18, 2026