

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 09/13/2023	
Program PR0384069 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PHAT LUONG		Inspection Time 13:00 - 16:00
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By HUNG LAN	FSC Nhi Luong 01/11/2027		

Placard Color & Score
YELLOW
74

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		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						
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		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored	X	
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	X	

OFFICIAL INSPECTION REPORT

Facility FA0261879 - LEUNG NOODLE	Site Address 3005 SILVER CREEK RD 130, SAN JOSE, CA 95121	Inspection Date 09/13/2023
Program PR0384069 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PHAT LUONG	Inspection Time 13:00 - 16:00
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: *In cold holding unit, multiple bowls stacked on top each other containing sliced cooked meat, prawns and quail eggs. Temperature measured at 53F. Per PIC the plates were stacked 10 minutes prior and are made to order. On the preparation counter, raw bean sprouts measured at 60F. Found the ground meat at 74. [CA] Keep PHF at 41°F or below or at 135°F or above. [COS] PIC moved the food items inside the cold holding unit, and voluntarily discarded the raw bean sprouts. see vc&d for bean sprouts. The PIC has decided to use time as a public health control for the ground meat and the bean sprouts. the application was provided to the Department. the ground meat has been taken out of the refrigerator for a couple a hours, per pic.*

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: *Under counter wear washing machine, sanitizer concentration measured at 0ppm [CA] Maintain chlorine concentration in wear washing machine between 50 and 100 PPM. [COS] Employees are using the 3 compartment sink for washing and sanitizing. Final concentration of sanitizer in 3 comp sink measured at 100ppm.*

Follow-up By
09/15/2023

Minor Violations

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: *Ice scoop handle is stored in direct contact with ice. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.*

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

Inspector Observations: *Dust and grease accumulated on the ventilation filters. [CA] Clean ventilation hood filters and keep in good repair.*

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

Inspector Observations: *Probe Thermometer to monitor proper food temperature is not available upon request. [CA] An accurate thermometer shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Wet wiping cloths are stored on the cold holding unit preparation surface. [CA] Wiping cloths shall be stored in a sanitizer solution. (100 ppm chlorine, 200 ppm quaternary ammonia).*

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: *Missing hand wash sign in the restroom. [CA] A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing stations used by food employees.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0261879 - LEUNG NOODLE	Site Address 3005 SILVER CREEK RD 130, SAN JOSE, CA 95121	Inspection Date 09/13/2023
Program PR0384069 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name PHAT LUONG	Inspection Time 13:00 - 16:00

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
beef	reach in refrigerator	41.00 Fahrenheit	
lobster	reach in freezer	27.00 Fahrenheit	
ground beef	on the counter	74.00 Fahrenheit	
hot water	hand wash sink	100.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
squid	reach in refrigerator 2	46.00 Fahrenheit	
bean sprouts	in bucket with little ice	60.00 Fahrenheit	
plates stacked with beef and shrimp	service refrigerator	53.00 Fahrenheit	
chlorine sanitizer	ware washer	0.00 PPM	
chlorine sanitizer	3 compartment sink	100.00 PPM	
shrimp	service refrigerator	41.00 Fahrenheit	
noodle	reach in refrigerator	44.00 Fahrenheit	

Overall Comments:

*Joint inspection with Kaya Alassfar
Report written by Kaya Alassfar*

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 **9/27/2023**. 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
President

Signed On: September 13, 2023