

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 FA0212536 - HIRONORI CRAFT RAMEN		Site Address 4300 GREAT AMERICA PY 180, SANTA CLARA, CA 95050		Inspection Date 07/14/2026		Placard Color & Score GREEN 88		
Program PR0314971 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HNKT, LLC		Inspection Time 14:45 - 16:30			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By WARREN NGO				FSC Serika Laos no 11/14/2030

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						
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						
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	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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
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	X	
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

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Prep cooler in kitchen closest to pass thru window measured to have:

-Spinach at 59F (per operator spinach was cooked 1hour prior)

-Cha shu at 45F

-Bean sprouts at 48F

All of these items observed to be stocked over fill line of unit.

[CA] Keep PHFs at 41F and below. Ensure all PHFs in prep cooler are not filled pass the fill line to allow for adequate cold air circulation.

[COS] Employee said all items were restocked after lunch rush within the last 30 minutes. Operator moved the extra PHFs into reach in cooler in a different container.

K14 - 3 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 measured to be 25ppm at 3-comp sink. [CA] Ensure dishwashing occurs with sanitization of the dishes. Sanitization may be accomplished with 1 minute contact with 200ppm quaternary ammonia; 30 second contact with 100ppm; or contact surfaces must be 160F. [COS] Employee added chlorine to 3-comp sink to make 100ppm chlorine and left dishes in sanitizer compartment to soak.

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)

Inspector Observations: Zip lock back of frozen chicken observed to be ontop of boxes of cooked. [CA] Keep raw meat stored below ready to eat foods.

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: Gaskets on all prep coolers, and some upright coolers observed to be fraying. [CA] Repair or replace gaskets and maintain in good condition.

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

Inspector Observations: 1) Floor around grease trap observed to be sunken in and holding standing water. Floor is not sloped towards floor sink or floor drain. Floor ins missing tiles.

[CA] Repair floor such that they do not hold standing water. **REPEAT VIOLATION**

2) Floors and shelves in back storage room observed to have debris removed [CA] Clean Clean floors and shelves and maintain floors.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Warm water	Handwash sink	120.00 Fahrenheit	
Salmon	Lrep cooler by kitchen entry	41.00 Fahrenheit	
Chlorine	3-comp sink	25.00 Fahrenheit	
Salmon	3 door upright cooler	41.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Spicy tuna	Prep cooler by kitchen entry	41.00 Fahrenheit	
Bamboo	1 door reach in	40.00 Fahrenheit	
Egg	3 door under the counter	36.00 Fahrenheit	
Rice	Rice cooker	164.00 Fahrenheit	
Egg	2 door reach in upright	41.00 Fahrenheit	
Pork	2 door udner the counter	41.00 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 7/28/2026. 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: Warren Ngo
Shift Lead
Signed On: July 14, 2026