

# 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 FA0278061 - RAMEN OSAKA		Site Address 4035 EVERGREEN VILLAGE SQ 40, SAN JOSE, CA		Inspection Date 07/31/2025	
Program PR0420170 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SEIKI MANAGEMENT LLC		Inspection Time 13:25 - 14:30
Inspected By MAMAYE KEBEDE	Inspection Type ROUTINE INSPECTION		Consent By LINA E.	FSC Lina E. 01/06/2026	

Placard Color & Score
<b>GREEN</b>
<b>80</b>

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						
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records		X		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				S
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	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		
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		

# OFFICIAL INSPECTION REPORT

Facility FA0278061 - RAMEN OSAKA	Site Address 4035 EVERGREEN VILLAGE SQ 40, SAN JOSE, CA 95135	Inspection Date 07/31/2025
Program PR0420170 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SEIKI MANAGEMENT LLC	Inspection Time 13:25 - 14:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations:** *The restaurant store ramen and boiled eggs at room temperature using Time as a Public Health Control method (TPHC). However, there was no time log which shows the time the food was taken out of the safe temperature zone.*

**[CA]** *If the restaurant is using TPHC, proper time/temperature logs must be maintained for the food products stored at room temperature using the method. The chef was allowed to time code the food product to be used in the next two hours (COS).*

Follow-up By  
07/31/2025

### Minor Violations

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

**Inspector Observations:** *Cooling of freshly cooked pork was being done at room temperature back in the kitchen area..*

**[CA]** *All hot-held food products must be cooled from 135 OF to 70 OF within the first two hours and from 70 OF to 41 OF with another four hours by:*

- (1) Placing the FOOD in shallow pans.*
- (2) Separating the FOOD into smaller or thinner portions.*
- (3) Using rapid cooling EQUIPMENT.*
- (4) Using containers that facilitate heat transfer.*
- (5) Adding ice as an ingredient.*
- (6) Using ice paddles.*
- (7) Inserting appropriately designed containers in an ice bath and stirring frequently.*

*The manager demonstrated the proper cooling procedure using an ice bath and smaller portions.*

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:** *There was a very low sanitizer concentration on the manual three-compartment ware washing sink.*

**[CA]** *Whenever sanitizing of utensils/equipment is conducted, the sanitizer concentration maintain in the sanitizing compartment of the manual warewashing sink must be maintained at 200 ppm quaternary ammonia or 100 ppm chlorine, unless otherwise specified by manufacturer of the chemical.*

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:** *Some open bag food products were stored on the shelf in the dry storage area.*

**[CA]** *Store all open bag food products in properly labeled bulk containers.*

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

**Inspector Observations:** *Many food products on boxes were stored directly on the floor or on milk crate back in the storage area.*

**[CA]** *To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on an approved shelf or dunnage rack.*

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

**Inspector Observations:** *Food residue and slime buildup was observed on the floor and the floor sinks located below the preparation and wash sinks.*

**[CA]** *Conduct thorough and regular cleaning on the floor areas.*

*Spider webs and dirt accumulation was observed on the walls above the preparation and storage areas.*

**[CA]** *Conduct thorough regular cleaning on the walls.*

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<b>Program</b> PR0420170 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> SEIKI MANAGEMENT LLC	<b>Inspection Time</b> 13:25 - 14:30

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
Chlorine	THree compartment sink	50.00 PPM	
Sliced tureky, TPHC	Preparation fridge	110.00 Fahrenheit	
Boiled eggs, TPHC	Preparation table	125.00 Fahrenheit	
Shell eggs	Preparation fridge	36.00 Fahrenheit	
Hot water	Three compartment sink	130.00 Fahrenheit	
Noodle	Preparation table	110.00 Fahrenheit	
Broth	Stove	175.00 Fahrenheit	

## Overall Comments:

**Note: Food safety manager certificate: Lina E. - 01/06/2026**

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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 **8/14/2025**. 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




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**Received By:** Lina E.  
Manager

**Signed On:** July 31, 2025