

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 03/06/2026	
Program PR0420170 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SEIKI MANAGEMENT LLC		Inspection Time 13:40 - 14:30
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By LINA E.			

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 03/04/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 03/06/2026

Cited On: 03/04/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 03/06/2026

Cited On: 03/04/2026

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 03/06/2026

Minor Violations

Cited On: 03/06/2026

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.

Follow-up By
03/06/2026

Cited On: 03/06/2026

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

Inspector Observations: A couple of wet/soiled wiping cloths were stored on the counters.

[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

Follow-up By
03/06/2026

Cited On: 03/06/2026

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: The make-shift screen installed on the back door does not prevent vermin infestation.

[CA] Replace it with proper screen door.

Follow-up By
03/13/2026

Measured Observations

Item	Location	Measurement	Comments
Noodle, TPHC	Preparation table	49.00 Fahrenheit	
Pork	Upright fridge	35.00 Fahrenheit	
Chlorine	Three compartment sink	100.00 Fahrenheit	
Sliced pork, TPHC	Preparation table	48.00 Fahrenheit	
Broth	Stove	198.00 Fahrenheit	

Overall Comments:

Note: 1. This is a follow-up inspection to the routine inspection that was conducted on 03/04/2026. The facility was issued a

OFFICIAL INSPECTION REPORT

Facility FA0278061 - RAMEN OSAKA	Site Address 4035 EVERGREEN VILLAGE SQ 40, SAN JOSE, CA 95135	Inspection Date 03/06/2026
Program PR0420170 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SEIKI MANAGEMENT LLC	Inspection Time 13:40 - 14:30

conditional pass for failing to store food at a safe temperature zone and for lack of supplies in one of the restroom's handwash station. During today's follow-up inspection, both violations are observed to be corrected. Therefore, the restaurant is issued a pass placard.

However, the above violations must be corrected immediately as well.

2. The owner requests change of owner, billing, and mailing address to be the facility address.

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 **3/20/2026**. 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: Lina E.
Manager
Signed On: March 06, 2026