

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 FA0256333 - JINYA RAMEN BAR		Site Address 925 BLOSSOM HILL RD 1637, SAN JOSE, CA 95123		Inspection Date 07/01/2025		Placard Color & Score YELLOW 74		
Program PR0374345 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name TOKI RAMEN CORP		Inspection Time 12:10 - 13:45			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By KATHY				FSC Uyen Nguyen 05/26/2026

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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				N
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X					N
K08	Time as a public health control; procedures & records		X		X			N
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				N
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	X	
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	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		
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

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

Inspector Observations: 1. Noodles and tofu measured 57F in under counter reach in. Ambient air measured 56F. Per PIC, they were placed into the unit less than 2 hours prior. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [SA] Items were moved to a second preparation unit that measured within temperature.

Follow-up By 07/02/2025

2. MINOR - PHF in the walk in fridge measured in the temperature danger zone. Per PIC, three hours prior to temperature measurement, walk in fridge measured at 40F. Walk in fridge was locked and kept closed for 30 minutes and temperature remained at 48F. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] All PHF relocated to other freezers or cold holding units.

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

Inspector Observations: Pork, chicken, cooked bean sprouts and hard boiled eggs on counter measured in temperature danger zone. Per PIC, they are on TPHC. TPHC written procedures were available however, they were not being followed and food was not labeled per the written procedures. Per PIC, the food had been placed out twenty minutes prior to temperature measurement. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] PIC added labels to food items under TPHC per the written procedures.

Follow-up By 07/02/2025

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee on their personal phone while wearing gloves. Employee then placed phone back into pocket and started preparing food without removing gloves and washing hands. [CA] Remove gloves and properly wash hands with soap and water after touching personal items. Employee was directed to remove gloves and wash hands.

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, 114125(b), 114141

Inspector Observations: 1. Observed employee dip equipment into sanitizer and then place out to dry. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

2. Observed sanitized equipment stacked while the interior of the equipment was still wet. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Observed a package of frozen chicken thawing on the drainboard of the preparation sink. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways:

- 1) under refrigeration that maintains the food temperature at 41°F or below,
- 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain,
- 3) in a microwave oven if immediately followed by immediate preparation,
- 4) as part of a cooking process.

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

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Inspector Observations: Preparation unit ambient air measured 56F. Ambient air of walk in fridge measured 48F.
[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below. Discontinue using preparation unit and walk in fridge until repaired/replaced.

Follow-up By
07/02/2025

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Time as a public health control; procedures & records.
Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Chlorine	Mechanical warewash	50.00 PPM	
Warm water	Restroom handwash	100.00 Fahrenheit	
Ambient air	Walk in fridge	48.00 Fahrenheit	
Quaternary ammonia	Three compartment sink	400.00 PPM	
Ambient air	Under counter reach in	56.00 Fahrenheit	
Tofu	Walk in fridge	49.00 Fahrenheit	
Hard boiled eggs	On counter	95.00 Fahrenheit	on TPHC
Noodles	Under counter reach in	57.00 Fahrenheit	
Chicken	On counter	64.00 Fahrenheit	on TPHC
Bean sprouts	On counter	112.00 Fahrenheit	on TPHC
Warm water	Handwash	100.00 Fahrenheit	
Pork	Walk in fridge	47.00 Fahrenheit	
Chicken	Under counter reach in	41.00 Fahrenheit	
Tofu	Under counter reach in	57.00 Fahrenheit	
Pork	On counter	65.00 Fahrenheit	on TPHC
Hard boiled eggs	Walk in fridge	47.00 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 **7/15/2025**. 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



Received By: Kathy Nguyen
Manager
Signed On: July 01, 2025