

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 FA0286968 - HIRONORI CRAFT RAMEN		Site Address 10815 N WOLFE RD 104, CUPERTINO, CA 95014		Inspection Date 11/21/2023	
Program PR0430403 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name K & Y, LLC		Inspection Time 13:40 - 15:35
Inspected By SUKHREET KAUR	Inspection Type ROUTINE INSPECTION		Consent By ELY	FSC Ryo Takai 12/9/23	

Placard Color & Score
GREEN
73

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						S
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			N
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				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		
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	X	
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		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
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	X	
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available	X	

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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: Measured blanched spinach at 102F, bean sprouts at 56F, cooked pork at 82F and blanched spinach at 64F in prep unit cold hold.

[CA] PHFs shall be held at 41°F or below or at 135°F or above. OR TPHC (Time as Public Health Control) can be used when storing PHFs at room temperature. 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.

[SA] PIC time marked the items to discard at the end of 4 hours from when it was taken out of temperature control.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Repeat violations

Lack of food handler card for one employee in the facility.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

Email certificates to inspector sukhreef.kaur@deh.sccgov.org

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

Inspector Observations: Measured marinated eggs in large plastic container with covered lid at 48F in single door refrigerator. Per PIC, it is cooling and was prepared two hours ago.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.

Approved cooling methods include: 1) Placing the food in shallow pans

2) Separating the food into thinner or smaller portions.

3) Using rapid cooling equipment (Ex. blast chiller)

4) Using containers that facilitate heat transfer (ex. stainless steel)

5) Adding ice as an ingredient.

6) Using ice paddles

7) Using an ice bath and stirring frequently

8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

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: Observed brown/ black mold like substance on inside panel of ice machine, it is not coming in contact with ice at the time.

[CA] Clean and sanitize the ice machine.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Chlorine test strips are not maintained in good condition and are not reading accurate results.

[CA] Provide new chlorine test strips and maintain in good condition.

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

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Inspector Observations: *Observed multi use scoops and utensils at front cook line stored in room temperature water.*

[CA] *Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.*

Observed scoop handle touching the chicken in container stored in under counter refrigerator.

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

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *Observed waste pipe from food preparation sink(at cookline) extending into the floor sink.*

[CA] *All equipment that discharges liquid waste shall discharge through an air gap of at least one inch or twice the diameter of waste pipe into a floor sink or other approved type of receptor.*

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: *Observed back door to the facility propped open.*

[CA] *Keep back door closed at all times to prevent the entrance and harborage of vermin.*

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

Inspector Observations: *Health permit is not posted in the facility.*

[CA] *The health permit issued by this department shall be posted in public view in the food facility.*

Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Salmon	Two door refrigerator	41.00 Fahrenheit	
Tuna	Prep unit cold hold	41.00 Fahrenheit	
Bean sprouts	On prep counter	56.00 Fahrenheit	
Cooked pork	On prep counter	82.00 Fahrenheit	
Chlorine	Three compartment sink	100.00 PPM	
Marinated eggs	Prep unit cold hold	41.00 Fahrenheit	
Marinated eggs	Single door refrigerator near ice machine	48.00 Fahrenheit	cooling
Cooked pork	Single door freezer	60.00 Fahrenheit	
Cooked chicken	Under counter refrigerator	41.00 Fahrenheit	
House made sauce	Prep unit cold hold	41.00 Fahrenheit	
Chicken soup	On burner	193.00 Fahrenheit	
Blanched spinach	On prep counter	102.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Blanched spinach	Prep unit cold hold	64.00 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 **12/5/2023**. 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.

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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: Ely
PIC

Signed On: November 21, 2023