

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 95051		Inspection Date 01/22/2026	
Program PR0314971 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HNKT, LLC		Inspection Time 14:10 - 16:20
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By SHAUNALI JENSEN	FSC Serika Laos no 11/14/2030		

Placard Color & Score
YELLOW
75

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		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		S
K11 Proper reheating procedures for hot holding					X		S
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized		X		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	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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Facility FA0212536 - HIRONORI CRAFT RAMEN	Site Address 4300 GREAT AMERICA PY 180, SANTA CLARA, CA 95054	Inspection Date 01/22/2026
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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: Only handwash sink in the back kitchen area missing paper towels.[CA] Handwash sinks shall be fully stocked with soap and paper towels at all times. [COS] Paper towels were restocked

Follow-up By
01/27/2026

K14 - 8 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: Scoops for spicy tuna salad and rice observed in standing water measuring 62F. Per employee scoops were placed there earlier around lunch time and kept there for service. [CA] In use utensils shall be: cleaned at least every 4 hours or more frequently as required. Utensils may be washed less frequently if they are stored with containers of PHF under proper temperature control or are intermittently stored in a container of water maintained at 135°F or higher. [COS] Utensils were washed rinsed and sanitized.

Follow-up By
01/27/2026

Minor Violations

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

Inspector Observations: 1) Cooked pork belly and cooked spinach measured to be 46F and 49F. Both container was stacked on top of the cold holding inserts. Both items measured to be 41F deeper into the container. Per operator containers were just restocked after lunch (roughly 30 minutes prior) **REPEAT VIOLATION**

2) Pork broth measured to be 131F-133F in pot on stove. Stove observed to be turned off. Per operator stove had been turned off and should be turned on. **REPEAT VIOLATION**

3) Blended garlic puree and house made chicken sauce measured to be 45F in small to-go containers at the front area. Per employee sauces were just taken out from back cooler about 15 minutes prior.

[CA] Keep PHFs cold at 41F and below or hot at 135F and above.

Keep PHFs inside the prep cooler insert fill line.

Keep stove on to ensure broth remains at 135F and above.

[COS]

1) Some pork and spinach was removed to keep the containers level with fill line. Both items were returned to reach in cooler.

2) Stove was turned on and broth was reheated to 165F prior to brining soup down to below simmer.

3) Sauces were placed into reach in cooler by the front.

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: Raw shrimp observed over cooked soy eggs. [CA] Keep raw meats below ready to eat foods to prevent cross contamination.

****REPEAT VIOLATION****

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: 1) 2 door upright cooler by cookline observed to have gasket fraying. [CA] Replace gasket and maintain in good repair.

2) Shelving in 1 door cooler between dishwashing and cookline observed to be held up by rope. [CA] Repair or replace shelf.

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

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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.

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

2) Behind ramen prep cooler, debris has accumulated on wall and shelving and switches. [CA] Clean wall and maintain in good condition.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Pork belly	Ramen prep cooler	46.00 Fahrenheit	
Shrimp	1 door upright cooler in kitchen	40.00 Fahrenheit	
Raw chicken	2 door upright cooler in the back	38.00 Fahrenheit	
Chlorine	sanitizer bucket	100.00 Fahrenheit	
Soy meat	2 door under the counter cooler by entry	41.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Pork belly	2 door under the counter cooler	40.00 Fahrenheit	
Eggs	Ramen prep cooler	41.00 Fahrenheit	
Pork belly	2 door upright cooler in the back	39.00 Fahrenheit	
Soy meat	Ramen prep cooler	41.00 Fahrenheit	
Garlic Puree	Single use to-go containers in 3 door cooler in back	41.00 Fahrenheit	
Garlic puree	Grab n go cooler	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Tofu	2 door upright cooler in kitchen	41.00 Fahrenheit	
Garlic puree	Single use to-go containers on counter	46.00 Fahrenheit	
Chlorine	3-comp sink	100.00 Fahrenheit	
Cooked spinach	Ramen prep cooler	48.00 Fahrenheit	
Garlic puree	In ice bath by front	38.00 Fahrenheit	
Pork belly	2 door upright in kitchen	43.00 Fahrenheit	Per employee just taken out to restock prep cooler
Bean sprouts	2 door upright cooler in the back	39.00 Fahrenheit	

Overall Comments:

Hironori.Santaclara@gmail.com

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 **2/5/2026**. 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: Shaunali Jensen
PIC

Signed On: January 22, 2026