

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 FA0202382 - RAMEN 101		Site Address 133 RANCH DR, MILPITAS, CA 95035		Inspection Date 02/25/2025		Placard Color & Score GREEN 92		
Program PR0306809 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name XIANG QIU LIN		Inspection Time 15:00 - 16:15			
Inspected By GUILLERMO VAZQUEZ		Inspection Type ROUTINE INSPECTION		Consent By JING ZHAO				FSC Steven Trisno 3/12/25

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						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures			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		
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		
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		X
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		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0202382 - RAMEN 101	Site Address 133 RANCH DR, MILPITAS, CA 95035	Inspection Date 02/25/2025
Program PR0306809 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name XIANG QIU LIN	Inspection Time 15:00 - 16:15
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Chicken on top of the flat grill was measured at 128°F at the time of inspection.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Per PIC, they would like to use TPHC for the chicken on the flat grill. TPHC forms were provided and must be approved by this department.

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: Sanitizer (chlorine) within the dish washer was measured at 0PPM at the time of inspection. No active ware-washing.

[CA] Maintain chlorine in mechanical ware-wash machine at 50 PPM.

[SA] Facility has a 3-Compartment sink that could be used in the mean time to (wash, rinse, sanitize).

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Dust build up noted within the fan guards of the walk in.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Ambient	Under counter freezer	5.00 Fahrenheit	
Cooked pork	Hot holding (steam table)	149.00 Fahrenheit	
Raw steak	Prep table #2	39.00 Fahrenheit	
Shelled eggs	Under counter refrigeration (prep table)	39.00 Fahrenheit	
Cooked chicken	Hot holding (grill top)	128.00 Fahrenheit	Adjust to 135°F and above.
Mac salad	Prep table	38.00 Fahrenheit	
Hot water	3-Compartment/prep/mop sinks	120.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	0.00 PPM	Adjust to 50PPM. SA
Cooked veggies	Hot holding (steam table)	145.00 Fahrenheit	
Raw chicken	Prep table #2	39.00 Fahrenheit	
Warm water	Hand wash/restroom	100.00 Fahrenheit	
Ambient	Walk in freezer	5.00 Fahrenheit	
Cooked steak	Cook line	187.00 Fahrenheit	Final cook temperature.
Tofu	Walk in	38.00 Fahrenheit	

Overall Comments:

NOTE

- Food manger certification for Steven Trisno will expire on (3/12/25). Obtain new certification before expiration date.

- Provided the following decals: Hot/cold holding and sanitizing (wash, rinse, sanitize).

OFFICIAL INSPECTION REPORT

Facility FA0202382 - RAMEN 101	Site Address 133 RANCH DR, MILPITAS, CA 95035	Inspection Date 02/25/2025
Program PR0306809 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name XIANG QIU LIN	Inspection Time 15:00 - 16:15

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 **3/11/2025**. 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: Jing Zhao
Owner
Signed On: February 25, 2025