

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 FA0212400 - ORENCHI		Site Address 3540 HOMESTEAD RD, SANTA CLARA, CA 95051	Inspection Date 05/06/2022
Program PR0302718 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name OGIKU CORPORATION	Inspection Time 11:45 - 12:15
Inspected By MELISSA GONZALEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By IPPEI ARAKAUA	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 05/03/2022

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

Compliance of this violation has been verified on: 05/06/2022

Cited On: 05/03/2022

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

Compliance of this violation has been verified on: 05/06/2022

Minor Violations

Cited On: 05/03/2022

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Compliance of this violation has been verified on: 05/06/2022

Measured Observations

Item	Location	Measurement	Comments
soft-boiled egg	counter on ice bath	41.00 Fahrenheit	
pork in spicy broth	hot holding unit	170.00 Fahrenheit	
pork broth	hot holding unit	135.00 Fahrenheit	

Overall Comments:

Follow up inspection conducted for routine inspection dated 5/3/22 that resulted in conditional pass due to improper temperature holding and inadequate handwash facilities supplied.

Observations:

**K06: Handsinks in beverage area and food prep area are free and easily accessible for use. Papertowels also stocked along with soap. Temporary papertowel dispenser installed until permanent one replaced.*

**K07: Operator completed TPHC handout for Karage (fried chicken) and Chashu (sliced pork) to be stored at room temperature using operation hours as time indicator (less than 4 hours). Takoyaki balls stored inside refrigeration unit and soft-boiled egg stored in ice bath on counter.*

**K38: Gas rice cooker relocated to under exhaust ventilation hood.*

Major violations have been corrected. Continue to work on minor violations noted on previous report. Ensure TPHC procedures are followed and do not relocate foods under TPHC for re-use in refrigeration. Failure to comply will result in reverting to temperature control for all foods. Placard changed to green, pass.

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 **5/20/2022**. 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: IPPEI ARAKAUA
PIC

Signed On: May 06, 2022