

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 FA0210381 - RAMEN CHAMP	Site Address 6229 SANTA TERESA BL, SAN JOSE, CA 95119	Inspection Date 08/25/2026
Program PR0303858 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name AKINAI FOODS LLC	Inspection Time 11:00 - 12:00
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By KAUHITO SHIBATA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/06/2026

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

This violation found not in compliance on 08/25/2026. See details below.

Cited On: 08/18/2026

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

This violation found not in compliance on 08/25/2026. See details below.

Cited On: 08/25/2026

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

Inspector Observations: Observed potentially hazardous food on a food prep surface that measured in the temperature danger zone (raw pork 69F). Per PIC, the pork was out for about 30 minutes. [CA] Keep PHFs properly cold held at 41F or below OR hot held at 135F or above. Minimize the amount of time PHFs are out of proper temperature holding. [COS] PIC put pork into freezer to quickly cool.

Cited On: 08/06/2026

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

Compliance of this violation has been verified on: 08/25/2026

Cited On: 08/18/2026

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

Compliance of this violation has been verified on: 08/25/2026

Cited On: 08/06/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 08/25/2026

Cited On: 08/18/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Compliance of this violation has been verified on: 08/25/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
raw pork	prep table	69.00 Fahrenheit	
hot water	handwash	100.00 Fahrenheit	
bean sprouts	ice bath	38.00 Fahrenheit	
hardboiled egg	food prep cold hold	41.00 Fahrenheit	
sushi rice	prep table	165.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0210381 - RAMEN CHAMP	Site Address 6229 SANTA TERESA BL, SAN JOSE, CA 95119	Inspection Date 08/25/2026
Program PR0303858 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name AKINAI FOODS LLC	Inspection Time 11:00 - 12:00

Overall Comments:

Follow-up inspection; TPHC violation has been corrected, temperature violation still an issue. PIC corrected on site (see violations).

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 **9/8/2026**. 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: Kauhito Shibata
Owner
Signed On: August 25, 2026