

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 FA0204868 - RAMEN KOWA		Site Address 445 S CALIFORNIA AV, PALO ALTO, CA 94306		Inspection Date 01/12/2026		Placard Color & Score GREEN 83		
Program PR0307324 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name VURAL, MURAT		Inspection Time 10:30 - 12:45			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By BARAN KARABACAK				FSC KOTA KOBAYASHI 9-28-28

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

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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

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: REPEAT VIOLATION

FOUND A CONTAINER WITH WATER STORED INSIDE THE HAND WASH SINK IN THE KITCHEN. [CA] KEEP THE HAND WASH SINK ACCESSIBLE AT ALL TIMES. COS

FOUND FOOD AND FOOD RELATED ITEMS ON THE TABLE ADJACENT TO THE HAND WASH SINK IN THE KITCHEN AND AT THE FRONT SERVICE AREA. [CA] DO NOT STORE ANY FOOD OR FOOD RELATED ITEMS ON THIS TABLE OR RELOCATE THE PAPER TOWEL DISPENSER AND SOAP TO ABOVE THE SINK AND PROVIDE A MINIMUM 6" HIGH METAL SPLASH GUARD SPANNING THE FULL LENGTH OF THE SINK.

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

Inspector Observations: FOUND DUST ON THE FAN COVERS IN THE WALK IN COOLER. [CA] CLEAN THE FAN COVERS MORE OFTEN.

FOUND THE SHELVES IN THE WALK IN COOLER WITH ACCUMULATION OF GREASE AND FOOD DEBRIS. [CA] CLEAN THE SHELVES MORE OFTEN.

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: MISSING THE CHLORINE TEST STRIPS TO MEASURE BETWEEN 50-100 PPM AT THE WARE WASHING MACHINE. [CA] PROVIDE TEST STRIPS.

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

Inspector Observations: FOUND A PLASTIC CONTAINER BEING USED TO SCOOP THE RICE FROM THE WORKING CONTAINER. [CA] PROVIDE FOOD GRADE WASHABLE SCOOP WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD.

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

Inspector Observations: THE LIGHTS IN THE KITCHEN AND FOOD PREPARATION AREA DO NOT HAVE A COVER. [CA] PROVIDE A COVER OR PROVIDE SHATTERPROOF LIGHTS.

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: FOUND THE DISCHARGE HOSE FROM THE ICE MACHINE BELOW THE RIM OF THE FLOOR SINK. [CA] PROVIDE AN AIR GAP AT LEAST TWICE THE DIAMETER OF THE INLET AND NO LESS THAN 1 INCH.

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: THE BACK DOORS HAVE A GAP UNDER THE DOOR GREATER THAN A QUARTER OF AN INCH. [CA] REDUCE THE GAP TO LESS THAN A QUARTER OF AN INCH TO DENY ENTRANCE TO RODENTS.

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: FOUND TWO CELL PHONES STORED ON THE SLICER. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS. COS

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
PORK	WALK IN COOLER	35.00 Fahrenheit	
EGGS	WALK IN COOLER	35.00 Fahrenheit	
RICE	HOT HOLDING	145.00 Fahrenheit	
TOFU	SERVICE REFRIGERATOR	40.00 Fahrenheit	
BEAN SPROUTS	WALK IN COOLER	33.00 Fahrenheit	
PORK	COOKING TEMP	195.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
BEAN SPROUTS	SERVICE REFRIGERATOR	40.00 Fahrenheit	
MILK	FRONT SERVICE REFRIGERATOR	29.00 Fahrenheit	
GRAVY	HOT HOLDING	145.00 Fahrenheit	
SAUSAGE	REACH IN FREEZER	-1.00 Fahrenheit	
CHICKEN	REACH IN REFRIGERATOR	40.00 Fahrenheit	
SOUP	HOT HOLDING	144.00 Fahrenheit	
NOODLES	REACH IN REFRIGERATOR	31.00 Fahrenheit	
CHICKEN	WALK IN COOLER	33.00 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 **1/26/2026**. 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: BARAN KARABACAK
PIC

Signed On: January 12, 2026