

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 FA0304334 - ORENCHI RAMEN		Site Address 170 STATE ST 107, LOS ALTOS, CA 94022		Inspection Date 07/07/2026		Placard Color & Score GREEN 84		
Program PR0447178 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MATSURI INC.		Inspection Time 13:30 - 14:30			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By PAIGE				FSC IKEDA AKARI 10/27 029

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							
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records		X					N
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						
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							
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		
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations:

Observed onigiri at ambient temperature measured at 84F at the front service counter and not otherwise marked. It was discussed with the PIC that any remaining onigiri are carried over from the lunch service to dinner service.

[CA] When time only, rather than time and temperature is used as a public health control (TPHC), PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] The previously approved TPHC plan was located indicating onigiri would be discarded per lunch and dinner services. The remaining onigiri shall be discarded after lunch service, which runs from 11:30AM - 2:00PM. Ensure the holding of onigiri is held to the approved TPHC plan.

Minor Violations

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

Consumer advisory not noted for soft boiled egg.

[CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Measured the maximum water temperatures at the following locations after running the sinks for several minutes

- Handwashing sink at 89F
- Preparation sink at 97F
- Three compartment sink at 95f

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks. Handwashing sink require a minimum water temperature of 100F.

***Note: Warewashing is conducted at the shared warewashing facilities where a water temperature of 120F was achieved**

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:

Observed raw chicken stored above ready to eat foods in the reach in cooler adjacent to the register.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

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Measured Observations

Item	Location	Measurement	Comments
CHASHU	WALK IN COOLER	40.00 Fahrenheit	
SANITIZER	THREE COMPARTMENT SINK	200.00 PPM	QUATERNARY AMMONIA; SHARED FACILITIES
EGG	UPRIGHT COOLER	40.00 Fahrenheit	
RAW CHICKEN	UPRIGHT COOLER	38.00 Fahrenheit	
CHASHU	WALK IN COOLER	66.00 Fahrenheit	COOLING IN WALK IN COOLER FOR APPROXIMATELY 3.25 HOURS PER FOOD EMPLOYEE
PORK BROTH	STEAM TABLE	142.00 Fahrenheit	
CURRY	COOKS LINE	182.00 Fahrenheit	
CHICKEN KATSU	DEEP FRYER	202.00 Fahrenheit	FINAL COOKING TEMPERATURE
CHASHU	STEAM TABLE	161.00 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 7/21/2026. 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: SATARO HIRAMATSU
SUSHI CHEF
Signed On: July 07, 2026