

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 05/03/2022	
Program PR0302718 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name OGIKU CORPORATION		Inspection Time 12:00 - 13:30
Inspected By MELISSA GONZALEZ	Inspection Type ROUTINE INSPECTION	Consent By IPPEI ARAKAUA	FSC GARY OZAWA 08/28/2024		

Placard Color & Score YELLOW 68

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						S
K06 Adequate handwash facilities supplied, accessible		X		X			N
K07 Proper hot and cold holding temperatures		X		X			N
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	X	
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	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		
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned	X	
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	X

Comments and Observations

Major Violations

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

Inspector Observations: Handsinks in food prep and in beverage area are obstructed with bowls and strainer stored in handsink. [CA] Handsinks shall be unobstructed and easily accessible at all times. [COS] PIC removed bowls and strainers from handsinks.

Follow-up By
05/06/2022

Lack of papertowel supply or dispenser at handsink in food prep area. [CA] Install permanently secured paper towels dispenser and maintain supply of papertowels inside dispensers at handsinks at all times. [COS/SA] PIC provided papertowel roll near handsink.

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

Inspector Observations: Measured pork broth at 90F in hot holding unit. Also, measured soft boiled eggs, cooked pork slices, cooked soy bean protein, and cooked chicken at 50F store on counters outside of temperature control. Per PIC, foods were removed from temperature control an hour prior. [CA] Maintain PHFs either cold at or below 41F OR hot at or above 135F. [COS/SA] Pork broth was reheated to 170F at stove and remaining foods will be discarded by end of lunch (approximately 3:00pm) if not used or consumed by end of 4 hours when removed from temperature control.

Follow-up By
05/06/2022

Note: Should facility utilize TPHC for any food items, then written procedures must be completed and provided to district specialist for each food item that will be using time rather than temperature as a public health control. TPHC document will be e-mailed to operator to be completed and provided at follow-up inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food handler cards are not available for review upon request. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. Food handler cards shall be available on file upon request by enforcement agency.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Flies observed in food prep area. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies. Maintain back door closed or provide screens to prevent vermin or pest entry.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Flour container not labeled as to contents. [CA] Containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

Chicken stock containers in walk in cooler and pots of raw pork in food prep area are stored directly on the floor. [CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

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Inspector Observations: Large stock pot stored on floor and bowls stored on shelving in restroom. Also, mop buckets stored in restroom. [CA] Equipment shall be stored within an approved area to prevent contamination. Remove equipment from restrooms immediately.

Pressurized cylinder tanks under drink station are not secured to rigid structure. [CA] All pressurized cylinders shall be securely fastened to a rigid structure.

Handle of scoop in flour container is stored in contact with flour. [CA] Utensils shall be stored in a manner that prevents potential contamination, such as with handle up.

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

Inspector Observations: Gas rice cooker stored outside of exhaust hood connected to gas line at water heater. [CA] All cooking equipment shall be stored under mechanical exhaust hood as required to effectively remove cooking odors, smoke, steam, grease, heat, and vapors. Remove gas rice cooker or relocate equipment to be store under exhaust hood.

Follow-up By
05/06/2022

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: Self-closing device of restroom is in disrepair. [CA] Repair/replace self-closing device at restroom and maintain equipment in good repair.

K58 - 2 Points - Placard not properly displayed/posted

Inspector Observations: Placard has been removed from window and cannot be relocated. [CA] The placard shall be posted and clearly visible to the general public and patrons entering the food establishment.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
hot water	3 comp warewash sink	130.00 Fahrenheit	
soft boiled eggs	cold prep unit 2 door - door	40.00 Fahrenheit	
pork, raw	2 door freezer - upright	20.00 Fahrenheit	
pork broth	hot holding unit	90.00 Fahrenheit	Container 1: 90F & Container 2: 113F Both reheated to 170F
hot water	handsink - restroom	100.00 Fahrenheit	
hot water	2 comp food prep sink	130.00 Fahrenheit	
pork, cooked	hot holding unit	158.00 Fahrenheit	
soft boiled eggs	container @ counter	50.00 Fahrenheit	stored at room temperature
hot water	handsinks - food prep & beverage station	100.00 Fahrenheit	
chicken, cooked	pan on shelving	50.00 Fahrenheit	stored at room temperature
soft boiled eggs	walk in cooler	39.00 Fahrenheit	
sliced pork, cooked	container @ counter	50.00 Fahrenheit	stored at room temperature
sliced pork, cooked	walk in cooler	40.00 Fahrenheit	
chicken stock	walk in cooler	40.00 Fahrenheit	
octopus, raw	cold prep unit - insert	4,838.00 Fahrenheit	
chlorine sanitizer	mechanical dish machine	50.00 PPM	
pork, cooked	cold prep unit 2 door - insert	41.00 Fahrenheit	
pork, cooked	2 door refrigeration - undercounter	40.00 Fahrenheit	
sliced pork, cooked	on plate @ counter	50.00 Fahrenheit	stored at room temperature
octopus	single door freezer	30.00 Fahrenheit	
fish cakes	2 door refrigeration - undercounter	40.00 Fahrenheit	
chicken, raw	cold prep unit - door	40.00 Fahrenheit	

Overall Comments:

Follow-up inspection will be conducted within 3 business days to follow up on major violations, as well as minor violation K38.

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Ensure major violations are corrected and kept in compliance. Failure to comply will result in second re-inspection charged at \$219/hr for a minimum 1 hour charge, billed to facility. Do not remove, discard, cover-up or tamper with yellow placard. Failure to comply will result in enforcement actions. Contact district specialist at Melissa Gonzalez (408) 712-8802 to schedule follow-up inspection.

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 **5/17/2022**. 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.

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 03, 2022