

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 FA0278061 - RAMEN OSAKA		Site Address 4035 EVERGREEN VILLAGE SQ 40, SAN JOSE, CA		Inspection Date 01/24/2025	
Program PR0420170 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SEIKI MANAGEMENT LLC		Inspection Time 13:00 - 15:00
Inspected By MAMAYE KEBEDE	Inspection Type ROUTINE INSPECTION	Consent By LINA	FSC		

Placard Color & Score
YELLOW
66

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						N
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						N
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures		X		X			
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		X			N
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	X	
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	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		
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	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

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

Inspector Observations: *Shell eggs on boxes were measured at 55 oF stored outside the upright fridges. Some potentially hazardous food stored on the steam the preparation table like sliced pork and rice noodle were measured above 50 oF as well. The chef said the eggs were delived and hour ago and the other food products stored on the preparation table were taken less than two hours ago from the upright fridges.*

[CA] *All potentially hazardous foods like garlic in oil, cut melons, raw sprouts; cooked foods of plant origin; foods of animal origin and any other food capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms or the slower growth of Clostridium botulinum shall always be held at 41°F or below or at 135°F or above. The eggs were unpacked and stored on the fridge and the sliced pork and noodle were stored with a time code to be used in the next two hours (SA).*

Follow-up By
01/24/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: *Employee was observed washing dishes in the three compartment warewash sink without any sanitizer.*

[CA] *Whenever utensils, equipment, and food contact surfaces are cleaned, they need to be washed with soapy water, rinse with clean water, and sanitized with 200 ppm quaternary ammonia sanitizer or 100 ppm chlorine. The manager was demonstrated on the proper washing procedures. The dishwasher was demonstrated on the proper method of dishwashing. The utensils were rewashed accordingly (COS).*

Follow-up By
01/24/2025

Minor Violations

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

Inspector Observations: *The handwash sink located back in the kitchen area was partially blocked by boxes of food products.*

[CA] *Make the handwash sink easily accessible for employees to wash hand whenever it is necessary.*

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Written procedures for utilizing TPHC was not available for review. Some of the food products stored on the counter using time as public health control method including noodle did not have any time/temperature logs.*

[Corrective Action] *Maintain a copy of the TPHC form at the facility to be able to review. If time is going to be used as a public health control to keep any food product out of the safe temperature zone, proper time/temperature logs must be maintained.*

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: *Some open bag food products were stored on the shelf of in the dry storage area. Some food products were also stored below the handwash sinks.*

[CA] *Store all open bag food products in properly labeled bulk containers. To prevent possible contamination from the sink, please stop storing any food product below the sink.*

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

Inspector Observations: *Repeated violation: Many food products on boxes were stored directly on the floor or on milk crate back in the storage area.*

[CA] *To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.*

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

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Inspector Observations: Repeated violations: There is an abundant dust accumulation on the restroom's exhaust vent screen.

[CA] Conduct a regular cleaning on the screens.

An abundant grease and oil accumulation was observed on the screens of the exhaust hood.

[CA] Conduct a regular cleaning on the exhaust hood.

Heavy food residue and grim buildup on handles and surfaces of the equipment including the refrigeration units.

[CA] Conduct a thorough cleaning on the surfaces and handles of the equipment.

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: Repeated violation: There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.

[CA] Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.

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: Repeated violation: Boxes of single use and other utensils were stored on the floor back in the storage area and some inside one of the restroom.

[CA] For easy floor cleaning and to prevent insect/rodent infestation and hiding, store all utensils/equipment at least six inches off the floor on approved shelf/dunnage rack at all the time. No food utensils, equipment, or food products may be stored inside the restroom.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Repeated violation: Abundant food residue buildup was observed on the floor below the cook-line. Abundant dust accumulation was also observed on the walls above the ice machine, the water heater, and the cook-line.

[CA] Conduct a thorough cleaning on the floor and walls of the facility.

Performance-Based Inspection Questions

- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Communicable disease; reporting/restriction/exclusion.
- Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Egg noodle	Preparation table	53.00 Fahrenheit	
Bamboo	Steam table	140.00 Fahrenheit	
Shell eggs	Storage area	55.00 Fahrenheit	
Milk	Front undercounter fridge	39.00 Fahrenheit	
Broth	Stove	198.00 Fahrenheit	
Pork	Upright fridge	34.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	

Overall Comments:

Note: Food safety manager certificate: Lina E. - 01/06/2026

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 **2/7/2025**. 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: Lina E
Employee

Signed On: January 24, 2025