

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 FA0286968 - HIRONORI CRAFT RAMEN		Site Address 10815 N WOLFE RD 104, CUPERTINO, CA 95014		Inspection Date 08/11/2022	
Program PR0430403 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name K & Y, LLC		Inspection Time 11:30 - 12:45
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION	Consent By AKI UCHIDA	FSC Shogo Hara 01/05/2026		

Placard Color & Score
GREEN
89

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						N
K06	Adequate handwash facilities supplied, accessible			X	X			
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						S
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0286968 - HIRONORI CRAFT RAMEN	Site Address 10815 N WOLFE RD 104, CUPERTINO, CA 95014	Inspection Date 08/11/2022
Program PR0430403 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name K & Y, LLC	Inspection Time 11:30 - 12:45
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: Observed noodles thawing in back kitchen area that measured at 76F. The noodles are a potentially hazardous food. [CA] Ensure PHFs are properly held at 41F or below OR hot held at 135F or above. If thawing, frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process. [COS] Employee will cook the noodles within the next 2 hours.

Minor Violations

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

Inspector Observations: No paper towel at front handwash station. [CA] Ensure paper towels are supplied at handwash stations at all times. [COS] PIC refilled paper towels during time of inspection.

Back handwash station was blocked with bins and not accessible to employees. [CA] Ensure handwash stations are clear and accessible to facilitate frequent handwashing at all times.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
pork	reach-in	42.00 Fahrenheit	infrared
salmon	reach-in freezer	9.00 Fahrenheit	
fish	chest freezer	49.00 Fahrenheit	recently put into the freezer
tofu, cooked spinach, hard boiled eggs	food prep cold hold	41.00 Fahrenheit	
chicken	chest freezer	23.00 Fahrenheit	
noodles	reach-in freezer	1.00 Fahrenheit	
cous cous, hard boiled egg	food prep cold hold	41.00 Fahrenheit	
noodles	in boxes stacked on an empty crate	67.00 Fahrenheit	according to employee, noodles are thawing
hot water	3 comp sink	120.00 Fahrenheit	
blanched bean sprouts	food prep surface (cooling)	76.00 Fahrenheit	
soy meat	low boy refrigerator	42.00 Fahrenheit	
noodle	2 door reach-in	35.00 Fahrenheit	
soup	cookline	167.00 Fahrenheit	
pork	reach-in	42.00 Fahrenheit	
eggs	cooling in food prep sink	60.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
chlorine	3 comp sink	100.00 PPM	
spinach	food prep surface (cooling)	119.00 Fahrenheit	

Overall Comments:

--48 HOUR NOTICE--

Our records indicate this facility has a delinquent account and is operating without a valid permit.

Total account balance due is \$1,356.25.

Payment must be made within 48 hours (2 business days) to DEH at the address at the top of this report or via our website at www.Ehinfo.org.

OFFICIAL INSPECTION REPORT

Facility FA0286968 - HIRONORI CRAFT RAMEN	Site Address 10815 N WOLFE RD 104, CUPERTINO, CA 95014	Inspection Date 08/11/2022
Program PR0430403 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name K & Y, LLC	Inspection Time 11:30 - 12:45

Previous written notification of account balance was provided in a Delinquent Permit Letter.

The right to an administrative hearing was waived for failure to respond to the Delinquent Permit Letter. A re-inspection will not be conducted if your account is paid in full by the Comply 8/13/22 at 5:00pm. The facility shall remain open and a new valid permit will be mailed after payment has been received. If your account has not been paid in full by 8/13/22 at 5:00pm, a re-inspection will be performed and the facility owner may be billed at the current hourly rate per County Ordinance Code B 11-8. Non-payment of permit fees within 48 hours will result in additional legal actions up to and including facility closure.

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 **8/25/2022**. 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: Aki Uchida
Manager
Signed On: August 11, 2022