

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 03/04/2026	
Program PR0420170 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SEIKI MANAGEMENT LLC		Inspection Time 13:50 - 15:15
Inspected By MAMAYE KEBEDE	Inspection Type ROUTINE INSPECTION	Consent By LINA E	FSC Not Available		

Placard Color & Score
YELLOW
64

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					
K07 Proper hot and cold holding temperatures		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	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	X	
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		X
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employees returning from smoke break did not wash hands before touching food products and cleaning utensils.

[CA] Employee must be trained that they need to wash hand when returning to the kitchen, after cleaning or handling chemicals, after picking up something off of the floor, after handling the register/money, after handling garbage, after touching face, hair or body, after eating, drinking, smoking, and chewing gum, after using the bathroom, and after sneezing, coughing, or using a tissue. Employees was told to wash her hands (COS)

Follow-up By
03/04/2026

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

Inspector Observations: There was no paper supply on the handwash station located in the restroom.

[CA] Refill the wall-mounted soap dispenser immediately. Until the wall-mounted soap dispenser is refilled/fixed, provide a pump-type soap dispenser. The facility manager provided a pump-type soap dispenser (COS).

Follow-up By
03/04/2026

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

Inspector Observations: Some potentially hazardous foods stored on the preparation table, including boiled sliced pork, noodle, and boiled eggs were measured between 49°F and 55 °F. The chef said the food products were moved from the walk-in cooler into the preparation fridge an hour ago.

[CA] All potentially hazardous foods like meat, seafood, poultry, dairy products, cooked vegetables, cooked cereals, greens, and diced tomatoes shall always be held at 41°F or below or at 135°F or above. If these food products are stored at room temperature, time/temperature logs must be properly used which indicate the time the food product was taken from the safe temperature zone, and the time the food products shall be discarded. The chef stores both food products on an ice bath and some time coded to be used within the next one hour (COS).

Follow-up By
03/04/2026

Minor Violations

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

Inspector Observations: The food manager certificate is expired.

[CA] Someone from the facility must take a food safety certificate class within two months and keep a copy of the certificate on file.

Food Safety Manager certificate class may be taken on the following websites:

- 1. Premier Food Safety:**
<https://www.premierfoodsafety.com/food-manager-certification/california>
- 2. Learn 2 Serve:**
<https://www.360training.com/learn2serve/food-safety-manager/California>
- 3. Serve Safe Manager:**
<https://www.servsafe.com/ServSafe-Manager>

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

Inspector Observations: A non-service dog was observed sleeping back in the kitchen area.

[CA] Only service animals are allowed inside the facility. Employees must ask the pet owner if the animal is a service animal to allow it inside the facility. The dog was removed from the facility by the owner.

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 in the dry storage area.

[CA] Store all open bag food products in properly labeled bulk containers.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

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Inspector Observations: An approved noodle machine was observed back in the kitchen area.

[CA] Please do not bring food contact equipment without a written approval from the health department. The machine must be removed from the facility until plan and specification is submitted to our office and approved by our plan check unit.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: A couple of wet/soiled wiping cloths were stored on the counters.

[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Noodle	Preparation table	55.00 Fahrenheit	
Chlorine	Sanitizer bucket	100.00 PPM	
Hot water	Three compartment sink	125.00 Fahrenheit	
Boiled eggs	Steam table	135.00 Fahrenheit	
Beef	Upright fridge	39.00 Fahrenheit	
Shell eggs	Upright fridge	40.00 Fahrenheit	
Boba beans, TPHC	Serving counter	110.00 Fahrenheit	
Sliced pork	Preparation table	52.00 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 **3/18/2026**. 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: Lina E
Manager

Signed On: March 04, 2026