

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 FA0210381 - RAMEN CHAMP		Site Address 6229 SANTA TERESA BL, SAN JOSE, CA 95119		Inspection Date 10/21/2025		Placard Color & Score YELLOW 59
Program PR0303858 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name AKINAI FOODS LLC		Inspection Time 11:00 - 12:45	
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION	Consent By KENNY	FSC Shogo Hara 01/05/2026			

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				S
K07 Proper hot and cold holding temperatures			X				
K08 Time as a public health control; procedures & records	X						
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures		X		X			
K11 Proper reheating procedures for hot holding		X		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		
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	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	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

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Inspector Observations: *Observed potentially hazardous food on a food prep surface (chicken 144F). [CA] Ensure chicken is cooked to 165F. If facility would like to partial cook the chicken, they must use TPHC (Time as a Public Health Control) which involves filling out the Department's TPHC form, time marking the food for 4 hours, and discarding the food at the end of the 4 hour mark. [SA] PIC time-marked the chicken and will discard at the end of the 4 hour lunch service.*

Follow-up By
10/24/2025

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: *Observed staff to reheat last night's rice in bags on top of rice cooked this morning. Rice measured at 98F. [CA] Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds. [COS] PIC reheated rice in microwave.*

Follow-up By
10/24/2025

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: *Chlorine concentration in mechanical warewash machine measured at 0ppm. [CA] Ensure chlorine measures at 50ppm. [COS] PIC replaced empty chlorine container during time of inspection.*

Follow-up By
10/24/2025

Minor Violations

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

Inspector Observations: *Paper towels next to handwash station were not in a dispenser. Paper towel dispenser installed too far away from handwash station. [CA] Install paper towel dispenser closer to handwash station and stock with paper towels at all times.*

Follow-up By
10/24/2025

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Observed potentially hazardous foods that measured in the temperature danger zone located on food prep surface (bean sprouts 49F). [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Facility may consider using time control (TPHC) which would involve filling out the Department's TPHC form, time marking the food for 4 hours and discarding the food at the end of the 4 hour mark. [COS] PIC put bean sprouts in an ice bath and will discard at then end of the 4 hour lunch service.*

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

Inspector Observations: *Hot water at handwash station measured at 90F. [CA] Provide hot water at a minimum of 100F at handwash station. Adjust water heater if needed.*

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: *Observed rice scoop to be stored in standing water. [CA] Time mark the rice scoop.*

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

Inspector Observations: *Lack of 6" hood overhang. [CA] There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.*

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

Inspector Observations: *Lack of self-closing device on customer restroom door. [CA] Toilet rooms shall be separated by well-fitted, self-closing doors that prevent the passage of flies, dust, or odors.*

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

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Inspector Observations: Floors appeared heavily soiled with grease and food debris (particularly concentrated around grease trap). Observed missing panels and gaps in ceiling. [CA] Thoroughly clean and sanitize floors on a regular basis. Minimize gaps and replace any ceiling panels that need repair.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
bean sprouts	food prep surface	49.00 Fahrenheit	
hot water	handwash	90.00 Fahrenheit	
tofu	food prep cold hold	41.00 Fahrenheit	
tofu	reach-in	42.00 Fahrenheit	infrared
whipping cream	reach-in	42.00 Fahrenheit	
hard boiled eggs	in container of water next to prep sink	74.00 Fahrenheit	
salmon	reach-in	41.00 Fahrenheit	
octopus balls	reach-in freezer	12.00 Fahrenheit	
rice	warmer	98.00 Fahrenheit	
rice	warmer	177.00 Fahrenheit	
par-cooked chicken	next to deep fryer	144.00 Fahrenheit	
salmon	reach-in freezer	19.00 Fahrenheit	
chicken	reach-in freezer	28.00 Fahrenheit	
corn	food prep cold hold	40.00 Fahrenheit	
raw chicken	reach-in	39.00 Fahrenheit	
chlorine	warewash machine	0.00 PPM	
hot water	food prep sink	120.00 Fahrenheit	

Overall Comments:

NOTE: Facility has added several reach-in refrigerator and freezer units, in addition to adding to their menu. Facility must provide specifications for all newly added units and provide the updated menu by 10/24/25.

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 **11/4/2025**. 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.

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: kantaro Sekiya
Server

Signed On: October 21, 2025