

**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 FA0253902 - KAHOO RAMEN		Site Address 4330 MOORPARK AV, SAN JOSE, CA 95129		Inspection Date 01/17/2023	
Program PR0369954 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SYSKEY FOODS CORP		Inspection Time 13:15 - 14:00
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION		Consent By ITSUKA KOSUGI		

Placard Color & Score <b>GREEN</b> <b>N/A</b>
---

**Comments and Observations**

**Major Violations**

Cited On: 01/13/2023

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

**Compliance of this violation has been verified on: 01/17/2023**

Cited On: 01/13/2023

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

**Compliance of this violation has been verified on: 01/17/2023**

**Minor Violations**

Cited On: 01/17/2023

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

**Inspector Observations: Some food products on boxes were stored directly on the floor or on milk crate back in the kitchen 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.**

**Follow-up By**  
01/17/2023

Cited On: 01/17/2023

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

**Inspector Observations: There are some damaged/broken floor areas in below the cooking equipment in the cook line.**

**[CA] Replace the damaged/broken or missing floor tiles immediately.**

**Follow-up By**  
01/17/2023

**There are heavy dust accumulation on the wire extensions found in above the kitchen.**

**[CA] Conduct a thorough cleaning to remove dust buildup immediately.**

**Measured Observations**

Item	Location	Measurement	Comments
Ramen	Preparation fridge	45.00 Fahrenheit	
Chlorine	Three compartment warewash sink	100.00 PPM	
Sliced pork	Preparation fridge	34.00 Fahrenheit	
Boiled eggs	Upright fridge	34.00 Fahrenheit	

**Overall Comments:**

**Note: This is a follow-up inspection to the routine inspection that was conducted on 01/13/23. The two major violations cited during the time of the routine inspection which were sanitizing dishes without sanitizer and employee not washing hand in between changing tasks are now corrected. Therefore, the facility is given a green pass placard.**

**However, the above minor violations cited during today's follow-up inspection must be corrected ASAP.**

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0253902 - KAHOO RAMEN	<b>Site Address</b> 4330 MOORPARK AV, SAN JOSE, CA 95129	<b>Inspection Date</b> 01/17/2023
<b>Program</b> PR0369954 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> SYSKEY FOODS CORP	<b>Inspection Time</b> 13:15 - 14:00

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 **1/31/2023**. 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:** Itsuka Kosugi  
Manager

**Signed On:** January 17, 2023