

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 FA0250083 - MEN BEI RAMEN		Site Address 1349 COLEMAN AV, SANTA CLARA, CA 95051		Inspection Date 11/17/2025	
Program PR0360305 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name T&S NAKAMURA ENTERPRISE		Inspection Time 11:30 - 13:00
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION		Consent By MAYU	FSC Mayu Takagi 04/13/2029	

Placard Color & Score
GREEN
74

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						
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						
K06 Adequate handwash facilities supplied, accessible			X				
K07 Proper hot and cold holding temperatures			X				
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods		X		X			N
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		
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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
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		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the 2-door upright cooler, measured two large, deep pots of ramen broth at 55-58F. Per employees, broth was cooked and stored in the 2-door upright cooler since last night. Measured large plates of fried rice at 62F. Per employees, fried rice was cooked less than 3 hours prior to temperature measurement. Both foods were fully covered with plastic wrapping. [CA] Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135F to 70F within two hours, then 70F to 41F within four hours. Approved cooling methods include 1) placing food in shallow, uncovered pans, 2) separating the food into smaller portions, 3) using rapid cooling equipment, 4) using containers that facilitate heat transfer (ex. stainless steel), 5) adding ice as an ingredient, 6) using ice paddles, 7) inserting appropriately designed containers in an ice bath and stirring frequently, or 8) in accordance with a HACCP plan. Cooling foods shall have adequate space for cold air to circulate, be loosely covered or uncovered, and stirred frequently as needed. [COS] Broth was voluntarily condemned and discarded during inspection (see VC&D form). The fried rice was reheated for immediate service.*

Minor Violations

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

Inspector Observations: *Observed the only handwash sink in the kitchen area is slow draining. The sink appears to be partially clogged. [CA] Handwash station shall be fully accessible and adequately draining to facilitate proper handwashing practices.*

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

Inspector Observations: *In the 2-door upright cooler, measured tofu, pork, and beansprouts from 45-49F. Per employees, all food was cut and prepared 2 hours prior to temperature measurement. [CA] Potentially Hazardous Foods shall be held at 41F or below or 135F or above. [SA] Food was relocated to under counter refrigeration to facilitate rapid cooling.*

K14 - 3 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: *Observed accumulation of black mold-like substance on the interior panel of the ice machine. [CA] Routinely clean and sanitize the ice machine. Food contact surfaces shall be cleaned and sanitized.*

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

Inspector Observations: *Observed numerous gnats in the side warewashing and food storage area. [CA] The premises of a food facility shall be free of vermin and non-disease carrying gnats, insects, weevils, ants, and fruit flies.*

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

Inspector Observations: *Measured the ambient temperature of the 2-door upright cooler at 46F. The display thermometer reads the temperature at 37F. [CA] Refrigeration units shall be capable of maintaining foods at 41F or below. Discontinue the storage of Potentially Hazardous Foods until the unit has been repaired.*

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 working utensils are stored in standing water. [CA] Utensils shall only be stored 1) in food with handles above top of the food, 2) in running water, 3) in water measuring 135F or above, or 4) at room temperature if washed within 4 hours of initial use.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

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Inspector Observations: 1) Facility lacks metal probe thermometer to measure internal temperature of foods. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

2) Observed the 2-door upright cooler lacks an internal thermometer. [CA] A thermometer (accurate to +/- 2°F) shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
sanitizer (chlorine)	3-compartment sink	100.00 PPM	
chicken broth	2-door upright cooler	55.00 Fahrenheit	
tonkotsu broth	2-door upright cooler	58.00 Fahrenheit	
pooled eggs	2-door under counter (2)	41.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
fried rice	2-door upright cooler	62.00 Fahrenheit	Per employee, cooked 3 hours prior.
water	handwash sink	100.00 Fahrenheit	
beansprouts	2-door under counter (1)	110.00 Fahrenheit	Per employee, cooked 10 minutes prior.
tofu, pork, beansprouts	2-door upright cooler	49.00 Fahrenheit	45-49F
water	3-compartment sink	120.00 Fahrenheit	
salad	1-door upright cooler (front)	41.00 Fahrenheit	

Overall Comments:

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 **12/1/2025**. 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: Nakamura Tadayoshi
Owner

Signed On: November 17, 2025