

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 FA0240109 - JAPANESE RAMEN SHOP HAJIME		Site Address 5229 STEVENS CREEK BL, SANTA CLARA, CA 95051		Inspection Date 09/11/2026		Placard Color & Score GREEN 95		
Program PR0340131 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name BRIDGE ONE CREATIVE INC		Inspection Time 10:55 - 12:25			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By HAJIME KITAYAMA				FSC Hajime Kitayama 02/20/2028

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		
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		
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		

OFFICIAL INSPECTION REPORT

Facility FA0240109 - JAPANESE RAMEN SHOP HAJIME	Site Address 5229 STEVENS CREEK BL, SANTA CLARA, CA 95051	Inspection Date 09/11/2026
Program PR0340131 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BRIDGE ONE CREATIVE INC.	Inspection Time 10:55 - 12:25
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Several containers of tonkotsu broth in the walk-in cooler measured 70F to 80F. Owner stated the broth was cooked this morning and is in the process of cooling down. Broth were found to be in containers with closed lids. [corrective action] Ensure food is rapidly cooled from 135F to 70F within 2 hours and from 70F to 41F within the next 4 hours. When broth is cooling, keep containers uncovered to facilitate more rapid cooling.

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

Inspector Observations:

Observed soiled towels stored in a bucket of solution. Owner stated it was sanitizer solution. Sanitizer was not detected when checked with test strips. [corrective action] Ensure soiled towels are stored in 100 PPM chlorine sanitizer or 200 PPM quaternary ammonium sanitizer. [correction] Bucket was refilled with chlorine sanitizer.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
chlorine sanitizer	dishwasher	50.00 PPM	
wonton	cold drawer	0.00 Fahrenheit	
tonkotsu broth	hot holding unit	200.00 Fahrenheit	
soft boiled egg	walk-in cooler	34.00 Fahrenheit	
bamboo	on ice	34.00 Fahrenheit	
tonkotsu broth (reheating)	stock pot burner	123.00 Fahrenheit	
hot water	3-compartment sink	146.00 Fahrenheit	
clear pork broth	hot holding unit	190.00 Fahrenheit	
warm water	restroom	100.00 Fahrenheit	
tonkotsu broth	walk-in cooler	38.00 Fahrenheit	
chashu	walk-in cooler	35.00 Fahrenheit	
tonkotsu broth (cooling)	walk-in cooler	78.00 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 **9/25/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0240109 - JAPANESE RAMEN SHOP HAJIME	Site Address 5229 STEVENS CREEK BL, SANTA CLARA, CA 95051	Inspection Date 09/11/2026
Program PR0340131 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name BRIDGE ONE CREATIVE INC.	Inspection Time 10:55 - 12:25

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: Hajime Kitayama
Owner

Signed On: September 11, 2026