

# 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

<b>Facility</b> FA0209696 - KUMAKO RAMEN DEN		<b>Site Address</b> 487 SARATOGA AV, SAN JOSE, CA 95129		<b>Inspection Date</b> 03/14/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: black; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>80</b> </div>		
<b>Program</b> PR0303526 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> KUMAKO COMPANY LLC		<b>Inspection Time</b> 13:50 - 15:20			
<b>Inspected By</b> HINA WYNE		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> MICHEAL CRUZ				<b>FSC</b> Michael Cruz 7/2/26

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				S
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				S
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records	X						S
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						S
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		X
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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		X
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

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: One employee has expired food handler card.**

**[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

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

**Inspector Observations: Single use paper towel dispenser was empty and facility was using paper towel roll.**

**[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.**

**[COS] Employee refill the paper towel dispenser.**

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: food prep sink is leaking and water was shut off.**

**[CA] Repair and clean & sanitize prep sink before using.**

**[SA] Use wear washing sink while prep sink is out of order. Always wash and sanitize wear washing sink before washing food.**

**Two door refrigeration has broken gasket and handles.**

**[CA] Repair or replace gasket and door handles to keep up with food temperature.**

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: Dry wiping cloths can't be in use for shelving and absorbing liquids.**

**[CA] Use nonabsorbent, easily cleanable mats.**

**Single use containers in use.**

**[CA] Only use reusable food graded containers.**

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

**Inspector Observations: Some cold holding units lack monitoring thermometer.**

**[CA] The thermometer in the reach-in refrigerator shall be placed where it is easily visible while checking refrigerator temperature.**

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

**Inspector Observations: Sanitizer buckets with wiping cloths were low on sanitizer.**

**[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).**

**[COS] Employee remake the sanitizer solution.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Prep sink was leaking and water connection was shut down.**

**[CA] Prep sink shall be repair in 48 hours.**

**[SA] While prep sink is broken food can be washed and thaw inside the 3-cpm sink. Must wash and sanitize 3-comp sink before using.**

Follow-up By  
03/16/2024

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K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: Mop was stored inside the mop bucket.**

**[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.**

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

**Inspector Observations: Accumulation of food and grease debris under food prep sink. 3-comp sink, and refrigerations.**

**[CA] Clean hard to reach areas more frequently.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations


Item	Location	Measurement	Comments
Hot water	hand washing restroom	100.00 Fahrenheit	
Hot water	3 comp	120.00 Fahrenheit	
Broth	cooking	206.00 Fahrenheit	
Ramen	small refrigeration	42.00 Fahrenheit	
Hot water	Handwashing	100.00 Fahrenheit	
Sprout in water	2 door refrigeration with broken gasket	43.00 Fahrenheit	
Port stew	Hot holding	165.00 Fahrenheit	
Sanitizer	Bucket	100.00 PPM	
Sanitizer	3-comp sink	100.00 PPM	
Pork	new 2 door refrigeration	38.00 Fahrenheit	
Pork	Freezer	38.00 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 **3/28/2024**. 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: Micheal Cruz  
PIC  
Signed On: March 14, 2024