

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 07/02/2024	
Program PR0303858 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name AKINAI FOODS LLC		Inspection Time 12:45 - 14:00
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION	Consent By KENTO TAKAHASHI	FSC Shogo Hara 01/05/2026		

Placard Color & Score
GREEN
84

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						
K06	Adequate handwash facilities supplied, accessible			X				S
K07	Proper hot and cold holding temperatures		X		X			N
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						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		
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		
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		
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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Observed potentially hazardous food that measured in the temperature danger zone located on food prep surfaces (raw shell eggs 66F-81F, noodles 52F, sushi rice 81F). According to the PIC, the eggs and noodles were delivered around 11:30 and the staff did not have time to put them away. PIC also stated that the sushi rice was made around 11:30 and will be discarded at end of lunch service (within 4 hours). [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Ensure PHFs are put directly into refrigeration upon delivery. [COS] PIC had staff put the eggs and noodles in the refrigerator.*

Minor Violations

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

Inspector Observations: *Handwash sink was blocked with bag of green onions. [CA] Keep handwashing sink clear and accessible at all times.*

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 food prep sink measured at 94F. [CA] Ensure hot water measures at a minimum of 120F.*

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: *Observed leak under 2 comp sink (possibly from water filtration system). Observed puddles of water on floor. [CA] Repair leak and maintain in good condition.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
noodles	reach-in	39.00 Fahrenheit	
mung benas	reach in	37.00 Fahrenheit	
hot water	food prep sink	94.00 Fahrenheit	
tofu	reach-in	34.00 Fahrenheit	
raw shell eggs	food prep surface	66.00 Fahrenheit	66F-81F
noodles	food prep surface	52.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hot water	2 comp warewash sink	120.00 Fahrenheit	
salmon	reach-in	28.00 Fahrenheit	
shrimp	chest cooler	20.00 Fahrenheit	
sushi rice	food prep surface	81.00 Fahrenheit	
shrimp	chest freezer	5.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	
pork	food prep surface	145.00 Fahrenheit	
chicken	cook temp	194.00 Fahrenheit	

Overall Comments:

NOTE: *Kitchen facility was very hot; provide fans or some method of cooling for employee comfort.*

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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 **7/16/2024**. 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: Kento Takahashi
Manager

Signed On: July 02, 2024