

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 FA0213739 - RAMEN SEAS		Site Address 173 S MURPHY AV, SUNNYVALE, CA 94086		Inspection Date 12/01/2025		Placard Color & Score GREEN 82		
Program PR0305359 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name LEE, ANN		Inspection Time 12:10 - 13:30			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By DAIGO KOBAYASHI				FSC NOBU KAHSIMA 10-27-29

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		X			S
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X				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	X	
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	X	
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

OFFICIAL INSPECTION REPORT

Facility FA0213739 - RAMEN SEAS		Site Address 173 S MURPHY AV, SUNNYVALE, CA 94086	Inspection Date 12/01/2025
Program PR0305359 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name LEE, ANN	Inspection Time 12:10 - 13:30
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: FOUND THE ONLY HAND WASH SINK IN THE KITCHEN WITH A FOOD CONTAINER INSIDE IT. [CA] THE HAND WASH SINK MUST BE ACCESSIBLE AT ALL TIMES. COS.

Minor Violations

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: FOUND MEAT AND BACON NOT COVERED IN THE REACH IN REFRIGERATOR. [CA] COVER FOOD.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: FOUND OIL ON THE HOOD BAFFLES. [CA] CLEAN THE BAFFLES MORE OFTEN.

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

Inspector Observations: FOUND A COUPLE OF WIPING CLOTHS STORED ON THE FOOD PREPARATION TABLE. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.

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

Inspector Observations: FOUND A BROKEN TILE ON THE FLOOR AT THE FRONT SERVICE AREA. [CA] REPLACE THE TILE.

FOUND THE WALL IN THE DRY STORAGE AREA IN DISREPAIR. [CA] REPAIR THE WALL.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: FOUND THE PLACARD MISSING THE TAMPER TAPE. [CA] ENSURE THAT THE TAMPER TAPE IS NOT REMOVED.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
PORK	REACH IN REFRIGERATOR	40.00 Fahrenheit	
MEAT	REACH IN REFRIGERATOR	40.00 Fahrenheit	
BEAN SPROUTS	REACH IN REFRIGERATOR	40.00 Fahrenheit	
PORK SOUP	COOKING TEMP	176.00 Fahrenheit	
SAUCES	REACH IN REFRIGERATOR	40.00 Fahrenheit	
HARD BOILED EGGS	IN ICE	40.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
EDEMAME	SERVICE REFRIGERATOR	41.00 Fahrenheit	
MUSSELS	IN ICE	34.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
FISH BALLS	SERVICE REFRIGERATOR	40.00 Fahrenheit	

Overall Comments:

OFFICIAL INSPECTION REPORT

Facility FA0213739 - RAMEN SEAS	Site Address 173 S MURPHY AV, SUNNYVALE, CA 94086	Inspection Date 12/01/2025
Program PR0305359 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name LEE, ANN	Inspection Time 12:10 - 13:30

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 **12/15/2025**. 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: DANGO KOBAYASHI
MANAGER
Signed On: December 01, 2025