

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 FA0212536 - HIRONORI CRAFT RAMEN		Site Address 4300 GREAT AMERICA PY 180, SANTA CLARA, CA 95051		Inspection Date 09/04/2025	
Program PR0314971 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HNKT, LLC		Inspection Time 15:05 - 16:40
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION	Consent By SERIKA LAOS	FSC		

Placard Color & Score
GREEN
80

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						
K07 Proper hot and cold holding temperatures		X		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	X			N
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	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		
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		

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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: MAJOR:

1) Cooked soy ground meat measured to be 54F. Container was stacked on top of the cold holding inserts.

MINOR:

2) Pork broth measured to be 131F-133F in pot on stove. Per employee broth is kept hot on stove and burner might have been turned off after lunch rush at 1:30PM(about 1.5 hours prior).

**[CA] Keep PHFs cold at 41F and below or hot at 135F and above.
Keep PHFs inside the prep cooler insert fill line.**

[COS]

1) Soy meat was placed into prep cooler insert properly and some green onions were removed.
2) Stove was turned on and broth was reheated to 165F prior to brining soup down to below simmer.

Minor Violations

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: Chlorine measured to be 50ppm in sink at 3-comp sink. Employee observed to have just set up 3-comp sink.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Employee added chlorine to sanitizer to bring up concentration to 100ppm.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

**Inspector Observations: Floor sink at cookline observed to be holding standing water and not draining. No pipes or sinks enter this flood sink.
Floor sink under prep sink observed to be draining slowly.**

[CA] Repair or unclog drain to prevent sewage back up.

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: Raw tuna and shrimp observed to be stored above cooked pork and produce. [CA] Store raw meats below ready to eat foods and produce.

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

Inspector Observations: Wiping cloth observed to be on counter at prep tables. [CA] Store in use wiping clothes in sanitizer bucket with 100ppm chlorine or 200ppm quat ammonia to sanitize wiping clothes between uses.

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

Inspector Observations: Floor around grease trap observed to be sunken in and holding standing water. Floor is not sloped towards floor sink or floor drain.

[CA] Repair floor such that they do not hold standing water.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Whit tofu	End cookline prep cooler	40.00 Fahrenheit	
Cooked chicken	2 door upright cooler in kitchen	41.00 Fahrenheit	
Eggs	2 door under the counter cooler in kitchen	40.00 Fahrenheit	
Cooked chicken	2 door upright cooler in side area	40.00 Fahrenheit	
Bamboo	2 door under the counter cooler in kitchen	39.00 Fahrenheit	
Juice	1 door beverage cooler front	37.00 Fahrenheit	
Rice squares	Entry cookline prep cooler	40.00 Fahrenheit	
Pork ChaShu	1 door upright cooler in kitchen	50.00 Fahrenheit	Per employee pork has just been sliced today about 30 minutes prior
Spicy tuna	1 door upright cooler in kitchen	40.00 Fahrenheit	
Soy ground meat	End cookline prep cooler	53.00 Fahrenheit	
Pork	End cookline prep cooler	51.00 Fahrenheit	Per employee pork has just been sliced today about 30 minutes prior
In shell poached egg	2 door upright cooler in side area	41.00 Fahrenheit	
Pork ChaShu	Counter top	61.00 Fahrenheit	Per employee she had just finished slicing in the last 10 minutes
Marinated eggs	2 door upright cooler in kitchen	41.00 Fahrenheit	
Cooked spinach	End cookline prep cooler	46.00 Fahrenheit	Blanched about 2 hour prior
Raw shrimp	1 door upright cooler in kitchen	40.00 Fahrenheit	
Spicy tuna	Entry cookline prep cooler	39.00 Fahrenheit	
Pork ChaShu	2 door upright cooler in kitchen	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 **9/18/2025**. 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: Serika Laos
Manager

Signed On: September 04, 2025