

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 FA0278061 - RAMEN OSAKA	Site Address 4035 EVERGREEN VILLAGE SQ 40, SAN JOSE, CA	Inspection Date 01/29/2025
Program PR0420170 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SEIKI MANAGEMENT LLC	Inspection Time 13:00 - 13:45
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By LINA E

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 01/24/2025

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

Compliance of this violation has been verified on: 01/29/2025

Cited On: 01/24/2025

K14 - 8 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

Compliance of this violation has been verified on: 01/29/2025

Minor Violations

Cited On: 01/29/2025

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Repeated violation: Written procedures for utilizing TPHC was not available for review.

[Corrective Action] Maintain a copy of the TPHC form at the facility to be able to review.

Follow-up By
01/29/2025

Cited On: 01/29/2025

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: Repeated violation: Some open bag food products were stored on the shelf of in the dry storage area. Some food products were also stored below the handwash sinks.

[CA] Store all open bag food products in properly labeled bulk containers. To prevent possible contamination from the sink, please stop storing any food product below the sink.

Follow-up By
01/29/2025

Measured Observations

Item	Location	Measurement	Comments
Noodle, TPHC	Preparation table	55.00 Fahrenheit	
Sliced pork, TPHC	Preparation table	58.00 Fahrenheit	
Chlorine	Snaitizing compartment	100.00 PPM	

Overall Comments:

This is a follow-up inspection to the routine inspection conducted on 01/24/25. The facility was issued a conditional pass for not holding potentially hazardous food products on appropriate temperature zone and for washing dishes without any sanitizer. During today's follow-up inspection, the two major violations from the routine inspection are corrected. Most of the minor violations are also corrected. Therefore, the facility is issued a pass green placard.

However, the above repeated violations must be corrected immediately as well.

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 **2/12/2025**. 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.

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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: Lina E
Manager

Signed On: January 29, 2025