

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 FA0250083 - MEN BEI RAMEN		Site Address 1349 COLEMAN AV, SANTA CLARA, CA 95051		Inspection Date 09/19/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 81 </div>		
Program PR0360305 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name T&S NAKAMURA ENTERPRISE		Inspection Time 11:25 - 12:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By NAKAMURA TADAYOSHI				FSC Nakamura Mayu 04/13/2029

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						
K07	Proper hot and cold holding temperatures	X						N
K08	Time as a public health control; procedures & records					X		
K09	Proper cooling methods		X		X			N
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						
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	X	
K30	Food storage: food storage containers identified	X	
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		X
K40	Wiping cloths: properly used, stored		
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		X
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

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: MAJOR:

Located at 2 door reach in refrigerator, 2 large bowl containers of fried rice completely covered with saran wrap, measured at 44F and 45F. In the same unit, two large stacks of rice in bowl containers completely covered with saran wrap measured at 45F and 46F. Per Owner, all food items were cooked last night. Ambient temperature of unit measured at 40F.

MINOR:

Located at 2 door reach in refrigerator, large bowl container of fried rice completely covered by saran wrap measured at 136F, cooked approximately 1 hour prior to measurement per Owner.

[CA]: Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total). Use shallow metal pans (no more than 2 inches for solid foods and no more than 4 inches for liquids), smaller portions, ice paddles and ice baths to assist with rapid cooling. When placing food in the refrigerator to cool, containers should be loosely covered or uncovered if protected from overhead contamination, to facilitate heat transfer from the surface of the food.

[COS]: Food items that were cooked last night were voluntarily discarded. Fried rice that was in the middle of cooling was uncovered and transferred to two containers.

Minor Violations

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

Inspector Observations: An employee's food handler training is observed expired.

[CA]: All employees that handle open food or food contact surfaces shall obtain valid Food Handler Cards within 30 days of employment. Food Handler Cards shall be maintained on site and available for review at all times.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: A can of Raid pest repellent was stored near mop sink.

[CA]: Raid pest control is for household use only. Commercial establishments are not approved to use household pest control methods. Discontinue storage/use of unapproved pest repellents.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: REPEAT VIOLATION:

Multiple bags of open food observed at the dry storage areas.

[CA]: Ensure all open bags of dry food are immediately transferred to food grade containers or stored in food grade containers and covered with a fitted lid.

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

Inspector Observations: 1. Missing thermometer for use in monitoring internal temperature of potentially hazardous food.

[CA]: Provide a thermometer that is accurate, easily readable, and suitable for measuring the internal temperature of food at all food preparation areas.

2. Missing temperature measuring device in 2 door reach in refrigeration unit.

[CA]: Provide a thermometer that is located to measure air temperature in the warmest part of the refrigeration unit. If permanently affixed temperature reading device is used, ensure it is properly working and easily viewed

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: Front entry door propped open.

[CA]: Facility shall be fully enclosed at all times to prevent vermin entrance and harborage.

Performance-Based Inspection Questions

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Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Proper cooling methods.

Measured Observations

Item	Location	Measurement	Comments
chashu	2 door reach in	41.00 Fahrenheit	
water	mop sink	120.00 Fahrenheit	
raw egg	under counter 1	40.00 Fahrenheit	
raw beef	under counter 1	41.00 Fahrenheit	
half and half	under counter 2	41.00 Fahrenheit	
Chlorine	3 comp sink	200.00 PPM	
raw bean sprouts	2 door reach in	47.00 Fahrenheit	cooling down from diligent prep approximately 10 minutes prior to measurement per Owner
ambient temp	1 door reach in	40.00 Fahrenheit	
raw bean sprouts	under counter 2	127.00 Fahrenheit	owner stated it was boiled approximately 20 minutes prior to measurement and is in the process of cooling down.
water	hand sink	100.00 Fahrenheit	
rice	rice cooker	177.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	

Overall Comments:

Discussed the following:
-Proper utensil storage
-thawing

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 **10/3/2024**. 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: Nakamura Tadayoshi
Owner
Signed On: September 19, 2024