

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 FA0213394 - HOMI JAPANESE RAMEN		Site Address 1133 LAWRENCE EX, SUNNYVALE, CA 94089		Inspection Date 09/16/2026		Placard Color & Score RED 66			
Program PR0300657 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ZHU, YING GUANG		Inspection Time 15:00 - 18:10				
Inspected By MELISSA HUERTA		Inspection Type ROUTINE INSPECTION		Consent By MICHELLE Y.				FSC Jun Yang 08/29/2027	

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	X			N
K06	Adequate handwash facilities supplied, accessible			X	X			S
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							
K14	Food contact surfaces clean, sanitized		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						
K23	No rodents, insects, birds, or animals		X					N

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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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		
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

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

Inspector Observations:

Observed accumulated grime and food residue inside rice bin holding dry rice.

[CA] Food contact surfaces must be cleaned as frequently as needed to prevent potential contamination. Wash, rinse, sanitize, and air dry bulk containers before refilling.

Follow-up By 09/23/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin: Documented in the following areas: 2 juvenile and 1 adult German cockroach on food preparation table next to cookline, 7 live cockroaches in various life stages and 2 egg sacks in the mini prep cooler that is no longer functioning, dead cockroaches behind the refrigerators on the back end of the kitchen, and 1 dead cockroach under a food preparation table. PIC stated most recent pest control services were last month.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: A. Sircar.

4. Notification: The person in charge during inspection, Michelle Y., has been informed that the facility must close immediately.

Follow-up By 09/23/2026

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.

2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

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

Inspector Observations:

At time of inspection, PIC unable to provide copies of food handler cards for food employees currently working.

The food handler card of PIC was expired per PIC.

[CA] Food handlers must maintain a valid food handler card for the duration of their employment as food handler.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Observed food employee wipe under nose with gloved hand and failing to remove gloves and wash hands before returning to prior work station.

[CA] Food employees must change gloves whenever gloves have been contaminated.

[COS] Employee removed gloves and washed hands.

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

Inspector Observations:

Observed one handwash sink blocked by trash can.

[CA] Handwash sinks must be unobstructed and accessible at all times.

[COS] Trash can was moved away from handwash sink.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

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Inspector Observations:

At time of inspection, cooked noodles measured 45 degrees Fahrenheit in bottom of prep cooler. Per PIC, noodles were placed in prep cooler at 11:00 AM

[CA] PHFs must be cold held at 41°F or below.

[COS] Noodles were placed in ice and rapidly cooled to 41°F.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Observed accumulation of grime and food residue on exterior and interior of refrigerator units including back wall, fan guards, and top as well as accumulation on exterior of rice and other bulk storage bins for sauces and dry goods.

[CA] Nonfood-contact surfaces of equipment and storage bins shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

Observed two upright refrigerators, a mini prep cooler, a large prep cooler, and a stove that are no longer working.

[CA] Equipment must be maintained in good repair and functioning. Equipment that will not be repaired must be removed. New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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:

Observed non-functional equipment including refrigerator units and a stove in facility as well as hallway leading to refuse area. Observed table, chairs, and other items stored in an opened ceiling area boxes of miscellaneous items in hallway leading to refuse area.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used. Remove cold prep unit with cockroach infestation from facility.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
Steamed pork	Plated	195.00 Fahrenheit	Final cook temperature
Cooked beef	Prep cooler - top	41.00 Fahrenheit	
Sauce	Prep cooler - bottom	38.00 Fahrenheit	
Warm Water	Handwash Sink - Kitchen	110.00 Fahrenheit	
Hot Water	3-Compartment Sink	120.00 Fahrenheit	
Sweet & sour sauce	2-Door Upright Cooler #1	38.00 Fahrenheit	
Black bean sauce	2-Door Upright Cooler #1	41.00 Fahrenheit	
Noodles	Prep cooler - bottom	45.00 Fahrenheit	
Equipment Temperature	2-Door Freezer #2	17.00 Fahrenheit	Infrared

Overall Comments:

Joint inspection with Crystal G.

Report written by Crystal G.

Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.

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Facility shall remain closed until vermin infestation is completely abated and authorization is provided by this Division.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

Once the above is corrected, contact the main office at 408-918-3400 to submit the required documentation and schedule the follow-up inspection.

****Subsequent follow-up inspection after first follow-up shall be billed \$290/hour one hour minimum, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), or \$664 for a minimum of two hours, during non business hours and in accordance with the inspector's availability.**

****The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.**

****A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors.****

During inspection, found dried cured Chinese bacon and sausage on prep counter. Inspectors will determine if meat product is considered potentially hazardous food and requires refrigeration after opening per label.

Joint inspection with and report written by Crystal Grippin

CLOSURE / PERMIT SUSPENSION NOTICE

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 9/30/2026. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Michelle zheng
Manager
Signed On: September 16, 2026