

# 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 04/21/2025	
Program PR0314971 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HNKT, LLC		Inspection Time 11:50 - 13:35
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION		Consent By KENT TAKAI	FSC Ryo Takai 12/21/2028	

Placard Color & Score
<b>GREEN</b>
<b>93</b>

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						
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	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						
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		
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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Facility FA0212536 - HIRONORI CRAFT RAMEN	Site Address 4300 GREAT AMERICA PY 180, SANTA CLARA, CA 95054	Inspection Date 04/21/2025
Program PR0314971 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HNKT, LLC	Inspection Time 11:50 - 13:35
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: 1) Cooked spinach measured to be 48F stored in container on prep cooler. Per employee extra spinach had been placed there about 1 hour ago and should have been placed cooler.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above.**

**[COS] Cooked spinach was placed into prep cooler reach in cooler.**

**2) Soy based soup measured to be 43F in ice bath. Per chef soup was removed from cooler about 30 minutes prior. Ice bath has ice and water level that raises to the bottom of the soup container. [CA] Ice baths shall keep PHFs at 41F and below. Keep ice bath with enough ice and water to surround PHF container to the level of PHFs to effectively maintain temperature. [COS] More ice was added to ice bath to increase water level.**

**3) Raw meat measured to be 48F. Per employee meat was delivered about 1 hour prior. Boxes of meat observed on top of freezer in back storage room. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Employee placed meat into reach in cooler in back storage room.**

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

**Inspector Observations: Wiping cloth in sanitizer bucket with 0ppm sanitizer [CA] Store wiping cloth in sanitizer solution when in use (100ppm chlorine or 200ppm quaternary ammonia).**

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

**Inspector Observations: Floor tiles by grease trap observed to be cracked or missing. Floor observed to be holding standing water near grease trap. [CA] Repair/replace floor tiles.**

### Performance-Based Inspection Questions

N/A

### Measured Observations

Item	Location	Measurement	Comments
Cooked cha shu	back area 3 door reach in cooler	40.00 Fahrenheit	
Raw chicken	In boxes in back storage area	40.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Salad dressing	Right 2-door prep cooler	39.00 Fahrenheit	
Soy milk broth	ice bath	43.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Raw shrimp	2 door upright cooler in cookline	38.00 Fahrenheit	
Fried chicken	Out of fryer	171.00 Fahrenheit	
Chlorine	3-comp sink	50.00 Fahrenheit	Per employee sink was used earlier and is going to be drained prior to next batch of dishes.
Soy eggs	Left 2-door prep cooler	40.00 Fahrenheit	
Cooked spinach	Countertop	48.00 Fahrenheit	
Tuna	Right 2-door prep cooler	39.00 Fahrenheit	
Raw chicken	1 door upright cooler in kitchen	39.00 Fahrenheit	
Noodles	2 door upright cooler in cookline	39.00 Fahrenheit	
Cooked cha shu	back 2 door under counter cooler	41.00 Fahrenheit	
Cooked spinach	Left 2-door prep cooler	40.00 Fahrenheit	
Soy eggs	2 door under counter cooler by 3-comp sink	40.00 Fahrenheit	

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## 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 **5/5/2025**. 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



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**Received By:** Kent Takai  
Co-Owner

**Signed On:** April 21, 2025