

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 FA0304334 - ORENCHI RAMEN		Site Address 170 STATE ST 107, LOS ALTOS, CA 94022		Inspection Date 06/02/2025	
Program PR0447178 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MATSURI INC.		Inspection Time 12:30 - 13:55
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By PRACHITI (EMPLOYEE)	FSC Akari Ikeda 10/27/2029		

Placard Color & Score
GREEN
87

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		X			
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						S
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					X	
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						
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

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

Inspector Observations: *Measured karaage at the cook line at 80-88F. Measured rice balls at front display counter at 75F. Per staff, foods were prepared 2 hours prior to temperature measurement and are discarded at the end of service (11:00-2:00PM). No TPHC documentation available for review. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Staff to discard the foods at the end of service. PIC completed TPHC documentation during inspection for karaage and rice balls.*

Minor Violations

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

Inspector Observations: *Two actively working employees do not have active food handler cards. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment at food facility. Food handler cards shall be available for review.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Observed rice paddle is stored in standing water. [CA] Working utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
shelled egg	2-door upright cooler	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
raw meat	2-door under counter (2)	41.00 Fahrenheit	
curry	2-door upright cooler	41.00 Fahrenheit	
shelled egg	2-door under counter (1)	41.00 Fahrenheit	
pork broth	cook line	200.00 Fahrenheit	
curry	cook line	142.00 Fahrenheit	
cooked pork	cook line	180.00 Fahrenheit	Final cooking temperature.
soup	countertop warmer	160.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
rice	rice cooker	160.00 Fahrenheit	
bamboo	preparation counter on ice	41.00 Fahrenheit	
cooked spinach	preparation counter on ice	41.00 Fahrenheit	
karaage	next to cook line	80.00 Fahrenheit	80-88F. TPHC.
gyoza	2-door upright freezer	0.00 Fahrenheit	
onigiri	front counter	75.00 Fahrenheit	TPHC.
sanitizer (quaternary ammonia)	3-compartment sink	200.00 PPM	

Overall Comments:

TPHC form completed during inspection.

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 **6/16/2025**. 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: Akari Ikeda
Manager
Signed On: June 02, 2025