

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 95050	Inspection Date 01/26/2026
Program PR0314971 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name HNKT, LLC	Inspection Time 14:40 - 15:45
Inspected By THAO HA	Inspection Type FOLLOW-UP INSPECTION	Consent By FRANCISCO FRUCTUOSO	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 01/22/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 01/26/2026

Cited On: 01/22/2026

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: 01/26/2026

Minor Violations

Cited On: 01/22/2026

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

This violation found not in compliance on 01/26/2026. See details below.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Garlic puree	ice bath	38.00 Fahrenheit	
Spinach cooked	Prep cooler by cookline	41.00 Fahrenheit	
Cooked pork	Prep cooler by cookline	41.00 Fahrenheit	
Garlic puree	Grab n go cooler	41.00 Fahrenheit	

Overall Comments:

Follow up due to major handwash facilities, major warewashing violations, and repeated minor temperature violation.

Upon inspection:

Both handwash sinks observed to be fully stocked with soap and paper towels.

Scoops for rice, fish salad, and other PHFs observed to be kept in ice water measuring 33F. Ensure scoops are kept cold to prevent bacterial build up.

Prep cooler in the back observe to have PHFs not stacked pass the fill line of cooler. Cooler measured to have PHF at 41F and below.

PHF sauces observed to be kept on ice bath or inside grab n go cooler at time of inspection.

Facility has corrected major violations and minor repeated violation. Continue working on other violations from routine inspection report.

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 **2/9/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0212536 - HIRONORI CRAFT RAMEN	Site Address 4300 GREAT AMERICA PY 180, SANTA CLARA, CA 95054	Inspection Date 01/26/2026
Program PR0314971 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name HNKT, LLC	Inspection Time 14:40 - 15:45

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: Francisco Fructuoso
Chef

Signed On: January 26, 2026