

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 FA0204926 - RAMEN NAGI		Site Address 541 BRYANT ST, PALO ALTO, CA 94301	Inspection Date 07/09/2025
Program PR0302248 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name NAGI UNIVERSAL NOODLE L	Inspection Time 10:30 - 11:40
Inspected By ALELI CRUTCHFIELD	Inspection Type FOLLOW-UP INSPECTION	Consent By KEVIN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/07/2025

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

Compliance of this violation has been verified on: 07/09/2025

Cited On: 07/07/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 07/09/2025

Cited On: 07/07/2025

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

Compliance of this violation has been verified on: 07/09/2025

Cited On: 07/07/2025

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 07/09/2025

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

All major violations have been corrected.

Note- Downstairs in the noodle prep room, there are 3 metal boxes that were installed on the ceiling with a clear flexible tubing that drains into the floor sink. Per manager, the liquid waste is coming from the broth kitchen (floors are consistently wet). Per manager, trough drains are operable (according to their contractor), however the leak is coming from the floor and not the trough drain itself.

Further information to be provided re: install of flex tubing.

- TPHC form was completed
- TPHC label noted on all PHF's (fried chicken, minced meat, bean sprouts for individual tables and in FOH kitchen etc)
- FOH refrigeration unit next to retherm bath is currently on order
- all minor violations have been corrected

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 **7/23/2025**. 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: Kevin Chen
Manager

Signed On: July 09, 2025