

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 FA0253902 - KAHOO RAMEN		Site Address 4330 MOORPARK AV, SAN JOSE, CA 95129		Inspection Date 01/14/2025		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 76 </div>		
Program PR0369954 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SYSKEY FOODS CORP		Inspection Time 11:25 - 13:05			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By ITSUKA KOSUGI				FSC Itsuka Kosugi 11/14/29

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	X			N
K06	Adequate handwash facilities supplied, accessible	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	X						
K14	Food contact surfaces clean, sanitized		X		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						

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	X	
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		
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: *Potentially hazardous foods measured at improper holding temperatures. Raw shell eggs that are overstacked in the prep unit is measured at 50F. Bean sprouts in food prep sink is measured at 60F.*

Cooked pork and boiled eggs by the prep line is measured at 48-52F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

[COS] The overstacked eggs were relocated into the upright reach-in cooler. Ice and water is added into the container of bean sprouts. Majority of cook pork is relocated into the reach-in cooler with the remaining pork and boiled eggs being subject to time as a public health control where it would be discarded after the lunch service if not used.

Follow-up By
01/16/2025

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: *Employee observed washing food contact equipment at the three compartment sink where he washed, rinsed, and dried with a towel. The equipment was not sanitized.*

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[COS] Employee sanitized the equipment at the three compartment sink.

Follow-up By
01/16/2025

Minor Violations

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

Inspector Observations: *Employee observed handling raw shrimp, then rinsed off their gloves at the prep sink and attempted to return to the cook line to handle food. [CA] Employees shall properly wash hands with warm water, soap, and single-use paper towels as required and prior to putting on gloves. Disposable gloves shall also be removed prior to washing hands.*

[COS] Employee was stopped and asked to remove gloves and properly wash hands.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Hot water at the three compartment sink is measured at a maximum of 115F.*

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *1) Inside the upright reach-in cooler, pack of raw shrimp is stored above ready-to-eat foods. [CA] Store raw food items separate or below ready-to-eat foods.*

2) Open container of bean sprouts is stored in the prep sink located across from the cook line - employees observed washing hands, and rinsing equipment using the prep sink. [CA] Food shall be stored in a location and manner where it is protected from contamination.

Performance-Based Inspection Questions

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

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
Raw shrimp	Upright reach-in cooler nearest front door	41.00 Fahrenheit	
Hot water	Three compartment sink	115.00 Fahrenheit	
Raw pork	Reach-in cooler	40.00 Fahrenheit	
Raw shrimp	Reach-in cooler	40.00 Fahrenheit	
Raw pork	Upright reach-in cooler	41.00 Fahrenheit	
Raw shell eggs	Food prep unit insert	50.00 Fahrenheit	
Bean sprouts	Prep sink	60.00 Fahrenheit	
Fried chicken	By deep fryer	127.00 Fahrenheit	Subject to time
Boiled egg	Table top	50.00 Fahrenheit	
Bean sprouts	Upright reach-in cooler nearest front door	41.00 Fahrenheit	
Cooked pork	Upright reach-in cooler	41.00 Fahrenheit	
Tofu	Upright reach-in cooler nearest front door	41.00 Fahrenheit	
Boiled eggs	Upright reach-in cooler	41.00 Fahrenheit	
Diced pork	Reach-in cooler	41.00 Fahrenheit	
Chicken	Cooked	177.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	100.00 PPM	
Cooked pork	Table top	52.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	

Overall Comments:

Reviewed and signed facility's TPHC handout/procedures.

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 **1/28/2025**. 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



Received By: Isuka
Manager
Signed On: January 14, 2025