

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 FA0210381 - RAMEN CHAMP	Site Address 6229 SANTA TERESA BL, SAN JOSE, CA 95119	Inspection Date 08/18/2026
Program PR0303858 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name AKINAI FOODS LLC	Inspection Time 11:30 - 12:10
Inspected By JENNIFER RIOS	Inspection Type FOLLOW-UP INSPECTION	Consent By JAIME

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

Cited On: 08/06/2026

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

This violation found not in compliance on 08/18/2026. See details below.

Cited On: 08/18/2026

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

Inspector Observations: Bean sprouts in ice bath with ice only on bottom of ice bath and some ice in bin measured 66F. Per PIC, they had been out for 0.5 hours. [CA] PHF shall be held at 41F or below or 135F or above. [COS] More water and ice was added to ice bath to cool bean sprouts down.

Follow-up By
08/21/2026

Cited On: 08/06/2026

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

This violation found not in compliance on 08/18/2026. See details below.

Cited On: 08/18/2026

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

Inspector Observations: Onigiri at front entrance was not time marked and TPHC written procedures were not provided. Per PIC, they make the item at 10am and then discard at 2pm. [CA] PHFs on time as a public health control shall be time marked and discarded at 4 hours. Written procedures shall also be available. [COS] PIC provided a print out of what will be posted in kitchen regarding the schedule for the onigiri. Provided TPHC written procedures.

Follow-up By
08/21/2026

Cited On: 08/06/2026

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

This violation found not in compliance on 08/18/2026. See details below.

Cited On: 08/18/2026

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

Inspector Observations: Sushi rice in preparation unit measured 78F-84F. Per PIC, rice was made the previous evening. [CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include:

- 1) Placing the food in shallow pans
- 2) Separating the food into thinner or smaller portions.
- 3) Using rapid cooling equipment (Ex. blast chiller)
- 4) Using containers that facilitate heat transfer (ex. stainless steel)
- 5) Adding ice as an ingredient.
- 6) Using ice paddles
- 7) Using an ice bath and stirring frequently
- 8) Accordance with a HACCP plan.

Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool. Discontinue using preparation to cool sushi rice.

Upon arrival, sushi rice measured 78F-84F in preparation unit. Per PIC and employee, the sushi rice was made the night before. Manager arrived on site 20 minutes later and stated that sushi rice was cooked in the morning

Follow-up By
08/21/2026

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however, cooling guidelines were not in compliance with the adjusted time.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Sushi rice	Preparation unit	84.00 Fahrenheit	78-84F cooling within limits.
Bean sprouts	Ice bath	66.00 Fahrenheit	

Overall Comments:

This the first follow up inspection to the routine inspection conducted on 08/06/2026. Subsequent inspections will be charged a minimum of \$282 per hour minimum 1 hour.

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 **9/1/2026**. 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.

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: kazuhito shibata
Manager
Signed On: August 18, 2026