**OFFICIAL INSPECTION REPORT**

**Facility**: FA0212400 - ORENCI
**Site Address**: 3540 HOMESTEAD RD, SANTA CLARA, CA 95051
**Program**: PR0302718 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14
**Inspection Date**: 12/02/2019
**Inspection Time**: 12:05 - 14:05

**Owner Name**: OGIKU CORPORATION
**Inspected By**: MELISSA GONZALEZ
**Inspection Type**: ROUTINE INSPECTION
**Consent By**: GARY OZAWA
**FSC**: YOSUKE YAMAGUCHI
**06/24/2024**

**Placard Color & Score**: RED
82

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### RISK FACTORS AND INTERVENTIONS

<table>
<thead>
<tr>
<th>IN</th>
<th>OUT</th>
<th>COS/SA</th>
<th>N/O</th>
<th>N/A</th>
<th>PBI</th>
</tr>
</thead>
<tbody>
<tr>
<td>K91</td>
<td>Demonstration of knowledge; food safety certification</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K92</td>
<td>Communicable disease; reporting/restiction/exclusion</td>
<td>X</td>
<td></td>
<td></td>
<td>S</td>
</tr>
<tr>
<td>K93</td>
<td>No discharge from eyes, nose, mouth</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K94</td>
<td>Proper eating, tasting, drinking, tobacco use</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K95</td>
<td>Hands clean, properly washed; gloves used properly</td>
<td>X</td>
<td></td>
<td>S</td>
<td></td>
</tr>
<tr>
<td>K96</td>
<td>Adequate handwash facilities supplied, accessible</td>
<td>X</td>
<td></td>
<td></td>
<td>S</td>
</tr>
<tr>
<td>K97</td>
<td>Proper hot and cold holding temperatures</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K98</td>
<td>Time as a public health control; procedures &amp; records</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K99</td>
<td>Proper cooling methods</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K10</td>
<td>Proper cooking time &amp; temperatures</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K11</td>
<td>Proper reheating procedures for hot holding</td>
<td>X</td>
<td>X</td>
<td>N</td>
<td></td>
</tr>
<tr>
<td>K12</td>
<td>Returned and reservice of food</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K13</td>
<td>Food in good condition, safe, unadulterated</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K14</td>
<td>Food contact surfaces clean, sanitized</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K15</td>
<td>Food obtained from approved source</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K16</td>
<td>Compliance with shell stock tags, condition, display</td>
<td></td>
<td></td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>K17</td>
<td>Compliance with Gulf Oyster Regulations</td>
<td></td>
<td></td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>K18</td>
<td>Compliance with variance/ROP/HACCP Plan</td>
<td></td>
<td></td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>K19</td>
<td>Consumer advisory for raw or undercooked foods</td>
<td></td>
<td></td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>K20</td>
<td>Licensed health care facilities/schools: prohibited foods not being offered</td>
<td></td>
<td></td>
<td>X</td>
<td></td>
</tr>
<tr>
<td>K21</td>
<td>Hot and cold water available</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K22</td>
<td>Sewage and wastewater properly disposed</td>
<td>X</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>K23</td>
<td>No rodents, insects, birds, or animals</td>
<td>X</td>
<td></td>
<td></td>
<td>N</td>
</tr>
</tbody>
</table>

### GOOD RETAIL PRACTICE

**Person in charge present and performing duties**

**Proper personal cleanliness and hair restraints**

**Approved thawing methods used; frozen food**

**Food separated and protected**

**Fruits and vegetables washed**

**Toxic substances properly identified, stored, used**

**Food storage: food storage containers identified**

**Consumer self service does prevent contamination**

**Food properly labeled and honestly presented**

**Nonfood contact surfaces clean**

**Warewash facilities: installed/maintained; test strips**

**Equipment, utensils: Approved, in good repair, adequate capacity**

**Equipment, utensils, linens: Proper storage and use**

**Vending machines**

**Adequate ventilation/lighting; designated areas, use**

**Thermometers provided, accurate**

**Wiping cloths: properly used, stored**

**Plumbing approved, installed, in good repair; proper backflow devices**

**Garbage & refuse properly disposed; facilities maintained**

**Toilet facilities: properly constructed, supplied, cleaned**

**Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing**

**Floor, walls, ceilings: built, maintained, clean**

**No unapproved private home/living/sleeping quarters**

**Signs posted; last inspection report available**

**Plan review**

**Permits available**

**Placard properly displayed/posted**

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**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
Comments and Observations

Major Violations

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Inspector Observations: **REPEAT
Measured pork soup between 67-130F in hot holding steam table. Per PIC, foods were placed in hot holding unit after being removed from refrigeration unit one hour prior. [CA] Any PHF that has been cooked, cooled, and reheated for hot holding shall be reheated to a minimum internal temperature of 165°F for 15 seconds prior to placing in hot holding equipment. [COS] PIC reheated pork soup to at least 165F.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed cockroach activity in the following areas:
- 10 live cockroaches (nymph to adult) between wall and wood fixture as well in between plastic and wall in corner behind single door freezer near walk in cooler in food prep area
- 7 dead cockroaches between duct tape and steel box in front area under beverage counter
- few dead and two live nymphs under refrigeration units in front
- one dead and one live in between wood door frame and walls around exterior rear door
[CA] Food facilities shall be kept free of vermin such as cockroaches. The following corrective actions shall be taken to eliminate and prevent infestations:
- Clean up dead cockroaches and sanitize all floors and food contact surfaces affected.
- Contact licensed pest control services to eliminate cockroaches.
- Clean up all dead cockroaches and sanitize affected areas after service. Seal all cracks, crevices, and holes to prevent vermin entry (see K44)
- Ensure there is NOT one live cockroach observed and contact district specialist for re-inspection.
- Facility is to remain closed until specialist has conducted inspection and approve facility to re-open.
- Provide all recent pest control service reports at follow up inspection. Maintain all pest service reports at facility for review upon request during inspections.

Minor Violations

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed gaps, cracks and or crevices greater than 1/4 inch in the following areas:
- between wall and wood fixture in corner between single door freezer and walk in cooler in food prep area
- between electrical outlet and wall above food prep table
- between stainless steel and wall near refrigeration units towards front
- between duct tape and steel box in front area under beverage counter
- between baseboards and walls throughout food prep and warewash area
- between wood frame and wood walls around exterior rear door
[CA] Seal all holes, gaps, cracks, and crevices to prevent vermin entry and harborage areas.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.
Needs Improvement - Proper reheating procedures for hot holding.
## Measured Observations

<table>
<thead>
<tr>
<th>Item</th>
<th>Location</th>
<th>Measurement</th>
<th>Comments</th>
</tr>
</thead>
<tbody>
<tr>
<td>shredded, cooked chicken</td>
<td>cold prep unit single door - insert</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>pork broth</td>
<td>2 door refrigeration - undercounter</td>
<td>39.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>hot water</td>
<td>2 comp food prep sink and 3 comp</td>
<td>110.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td></td>
<td>warewash sink</td>
<td></td>
<td></td>
</tr>
<tr>
<td>chlorine sanitizer</td>
<td>undercounter mechanical dish machine</td>
<td>50.00 PPM</td>
<td></td>
</tr>
<tr>
<td>pork soup</td>
<td>hot holding unit - steam table</td>
<td>130.00 Fahrenheit</td>
<td>67-130F; COS - Reheated to 165F</td>
</tr>
<tr>
<td>pork broth</td>
<td>walk in cooler</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>baby octopus and seafood mix</td>
<td>cold prep unit double door - door</td>
<td>39.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>hot water</td>
<td>handsink - front and food prep area/warewash</td>
<td>126.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>cooked beef</td>
<td>hot holding unit - steam table</td>
<td>168.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>sliced pork</td>
<td>cold prep unit double door - insert</td>
<td>41.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>raw chicken</td>
<td>walk in cooler</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>sliced pork</td>
<td>2 door refrigeration - undercounter</td>
<td>40.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>takoyaki balls</td>
<td>single door freezer</td>
<td>10.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>raw beef</td>
<td>2 door freezer</td>
<td>12.00 Fahrenheit</td>
<td></td>
</tr>
<tr>
<td>sliced, raw pork</td>
<td>single door freezer</td>
<td>23.00 Fahrenheit</td>
<td></td>
</tr>
</tbody>
</table>

### Overall Comments:

Facility is closed due to live cockroach infestation. Facility cannot re-open and must remain closed until the corrective actions directed in K23 & K44 have been completed and a re-inspection has been conducted by this department. Facility is to cease and desist all food sales and operations, including food preparation. Do not remove, cover-up, or relocate red placard. Failure to comply will result in enforcement actions. Ensure there is no evidence of live cockroach activity and there is not to be one live cockroach found during re-inspection or facility will remain closed. If a second re-inspection needs to be conducted, then there will be a $219/hr charge at a minimum one hour that will be billed to the facility. If facility is requesting after hour inspections, facility will be charged a minimum 2 hour inspection of $493. Contact district specialist Melissa Gonzalez at (408) 712-8802 or supervisor Aleli Crutchfield at (408) 918-3460 for re-inspection.

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**CLOSURE / PERMIT SUSPENSION NOTICE**

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 **12/16/2019**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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

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Received By: GARY OZAWA  
OWNER  
Signed On: December 02, 2019