OFFICIAL INSPECTION REPORT

Facility: FA02124400 - ORENCHI
Site Address: 3540 HOMESTEAD RD, SANTA CLARA, CA 95051
Program: PR0302718 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14
Inspection Date: 07/18/2018
Inspection Time: 11:05 - 11:40
Owner Name: OGIKU CORPORATION
Inspected By: MELISSA GONZALEZ
Consent By: KEVIN PARK
Placard Color & Score: GREEN N/A

Violation Comments and Observations

Major Violations
Cited On: 07/09/2018
K07M - 8 Points - 11387.1, 113996, 113998, 114037, 114343(a)
This violation found not in compliance on 07/18/2018. See details below.

Cited On: 07/09/2018
K11M - 8 Points - 114014, 114016
Compliance of this violation has been verified on: 07/09/2018

Cited On: 07/09/2018
K23M - 8 Points - 114259.1, 114259.4, 114259.5
Compliance of this violation has been verified on: 07/09/2018

Minor Violations
N/A

Measured Observations
N/A

Overall Observations

Follow up inspection conducted for routine inspection dated 7/9/18 that resulted in conditional pass due to improper holding temperature, improper cooking/reheating of foods, and presence of vermin.

Observations:
-K07M: Boiled eggs, Takoyaki, Karaage, and Chashu are placed on TPHC during operational hours which are less than 4 hours. Any leftovers are discarded at the end of service. TPHC handout completed and signed by manager. Ensure TPHC is followed and procedures are kept on file. Failure to comply will result in reverting back to temperature control. Violation corrected.
-K11M: Pork belly soup was being reheated on stove upon start of inspection. Per manager, pork bone soup is to be reheated on stove prior to placing in hot holding unit. Violation corrected.
-K23M: No evidence of live cockroach in wait area or food prep area. Pest control services provided on 7/11/18, 7/12/18, and 7/18/18. Pest service will be provided again tonight. Continue with pest control management for abatement and prevention. Also, seal all holes and gaps to prevent entry points.
-K35: Manager was unable to obtain certificates of current hot holding unit. New Vollrath NSF/ANSI approved unit will be replacing current unit. Send specifications to district specialist at melissa.gonzalez@cep.sccgov.org.

All other violations have been also been corrected except for K41 & K44. Contact district specialist for any questions. Placard changed to green.

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 8/1/2018. 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.
<table>
<thead>
<tr>
<th>Legend</th>
<th>Description</th>
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<tbody>
<tr>
<td>[CA]</td>
<td>Corrective Action</td>
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<tr>
<td>[COS]</td>
<td>Corrected on Site</td>
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<tr>
<td>[N]</td>
<td>Needs Improvement</td>
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<tr>
<td>[NA]</td>
<td>Not Applicable</td>
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<tr>
<td>[NO]</td>
<td>Not Observed</td>
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<tr>
<td>[PBI]</td>
<td>Performance-based Inspection</td>
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<tr>
<td>[PHF]</td>
<td>Potentially Hazardous Food</td>
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<td>[PIC]</td>
<td>Person in Charge</td>
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<tr>
<td>[PPM]</td>
<td>Part per Million</td>
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<tr>
<td>[S]</td>
<td>Satisfactory</td>
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<tr>
<td>[SA]</td>
<td>Suitable Alternative</td>
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<tr>
<td>[TPHC]</td>
<td>Time as a Public Health Control</td>
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**Received By:** Kevin Park  
Manager  
**Signed On:** July 18, 2018