### Official Inspection Report

**Facility:** FA0212400 - ORENCHEI  
**Site Address:** 3540 HOMESTEAD RD, SANTA CLARA, CA 95051  
**Program:** PR0302718 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14  
**Inspection Date:** 12/03/2019  
**Placard Color & Score:** GREEN N/A

**Inspected By:** MELISSA GONZALEZ  
**Inspection Type:** FOLLOW-UP INSPECTION  
**Consent By:** GARY OZAWA

### Comments and Observations

#### Major Violations

Cited On: 12/02/2019  
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 12/03/2019. See details below.

Cited On: 12/03/2019  
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** Observed two slow moving cockroaches under beverage station in front and two slow moving cockroaches behind single door freezer. Pest services conducted yesterday by two technicians who conducted aggressive services. Per pest report, follow-up services scheduled for December 5th and 9th. [CA]  
Food facilities shall be kept free of vermin such as cockroaches. [SA] PIC eliminated cockroaches and vacuumed all dead cockroaches under equipment. Continue with pest control services and seal any holes or cracks that may have been missed. Follow up inspection to be conducted after follow-up pest services. Next inspection will be billed at current hourly rate.

#### Minor Violations

N/A

#### Measured Observations

N/A

#### Overall Comments:

Follow up inspection conducted to verify compliance with infestation elimination and prevention.

**Observations:**
- Observed dead cockroaches under beverage station in front, underneath cooking equipment and behind single door freezer.  
- Observed 4 slow moving cockroaches under beverage station in front and behind single door freezer. Live and dead cockroaches eliminate and vacuumed.  
- Pest services conducted yesterday by two technicians who conducted aggressive services. Per pest report, follow-up services to be conducted December 5th & 9th.  
- Facility has sealed all noted cracks, gaps, and crevices from previous report with foam and caulking. Observed some small gaps to be sealed in between corners of equipment storage. Highly recommend replacing wood shelving with stainless steel and seal crevices with caulking to prevent vermin harborage. Per owner, structural deficiencies to be permanently repaired within next few months.  
- Facility is okay to re-open after thorough cleaning and sanitizing of floors and food contact surfaces. Follow-up inspection to be conducted next week after follow up services. Ensure no live activity is present and finish sealing any remaining cracks and crevices. Facility to be billed $219/hr at a minimum one hour charge.

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 12/17/2019. 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.
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Inspection Date: 12/03/2019

Program: PR0302718 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14
Owner Name: OGIKU CORPORATION
Inspection Time: 08:50 - 09:50

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: GARY OZAWA
OWNER
Signed On: December 03, 2019