OFFICIAL INSPECTION REPORT

Facility: FA0212400 - ORENCHI
Site Address: 3540 HOMESTEAD RD, SANTA CLARA, CA 95051
Program: PR0302718 - FOOD PREP / FOOD SVC OP  6-25 EMPLOYEES RC 3 - FP14
Owner Name: OGIKU CORPORATION
Inspection Date: 12/11/2019
Inspection Time: 10:00 - 10:50
Consent By: MANUEL NAVA

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 12/11/2019. See details below.

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

This violation found not in compliance on 12/11/2019. See details below.

Cited On: 12/11/2019
K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Two slow moving nymph cockroaches found in crevice of duct tape and wall near walk in cooler and next to refrigeration units in front. Pest services conducted on 12/9 and will conduct follow up service 12/16. [CA] Food facility shall maintain free of vermin and pest. Facility must provide permanent fix such as caulking in replace of duct tape in two areas noted above.

Follow-up By
12/18/2019

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

- Second follow-up inspection conducted to verify compliance of vermin present in facility.
- Two slow moving nymph cockroaches found in crevice of duct tape and wall near walk in cooler and next to refrigeration units in front. Pest services conducted on 12/9 and will conduct follow up service 12/16.
- Per supervisor order, facility is to provide permanent fix such as caulking in replace of duct tape by end of day. Follow-up inspection to be conducted after follow up services on 12/18. Ensure two areas are sealed and secured to prevent vermin entry.
- This follow-up inspection will be charged $219 to facility. Next follow-up inspection will also be charged $219/hr @ minimum 1 hour charge.

Report e-mailed to gunikoo@yahoo.com

When required to determine compliance, a single reinspections 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 reinspections until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than 12/25/2019. 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.
<table>
<thead>
<tr>
<th>Legend</th>
<th>Description</th>
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<tbody>
<tr>
<td>CA</td>
<td>Corrective Action</td>
</tr>
<tr>
<td>COS</td>
<td>Corrected on Site</td>
</tr>
<tr>
<td>N</td>
<td>Needs Improvement</td>
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<tr>
<td>NA</td>
<td>Not Applicable</td>
</tr>
<tr>
<td>NO</td>
<td>Not Observed</td>
</tr>
<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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<tr>
<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>
</tr>
<tr>
<td>SA</td>
<td>Suitable Alternative</td>
</tr>
<tr>
<td>TPHC</td>
<td>Time as a Public Health Control</td>
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</tbody>
</table>

**Facility**

FA0212400 - ORENCHE

**Owner Name**

OGIKU CORPORATION

**Program**

PR0302718 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14

**Inspection Date**

12/11/2019

**Inspection Time**

10:00 - 10:50

**Received By:**

MANUEL NAVA

COOK

**Signed On:**

December 11, 2019