



RETAIL FOOD OFFICIAL INSPECTION REPORT

COUNTY OF LOS ANGELES ♦ DEPARTMENT OF PUBLIC HEALTH
OFFICE: COASTAL CITIES ♦ CHIEF: STEPHEN SATO
20221 HAMILTON AVE, 1st FL, TORRANCE, CA 90502 - Phone: (310) 965-8910
WWW.PUBLICHEALTH.LACOUNTY.GOV/EH



Facility Name: KIRAKU RAMEN AND SUSHI			Inspection Date: 8/29/2025		Facility Status Score: 80 Grade: B
Owner/Permittee: RAHNDEZVOUS INC			Re-inspection Date: 8/29/2025		
Program Identifier: KIRAKU RAMEN AND SUSHI		Time In: 12:25 PM	Time Out: 02:24 PM		
Facility Address: 15472 S WESTERN AVE 104B City/State/Zip: GARDENA, CA 90249		Service: ROUTINE INSPECTION Result: CORR. ACTION REQ'D / COMPLIANCE REVIEW SCHED. Action: PERMIT OR LICENSE SUSPENDED / FACILITY CLOSED			
FA: FA0357606	PR: PR0318793	PE: 1635			

✓ IN = In compliance ✓ N/A = Not applicable ✓ N/O = Not observed ✗ COS = Corrected on-site
⊖ Out = Items not in compliance ⊖ MAJ = Major Violation ⊖ MIN = Minor Violation

CRITICAL RISK FACTORS The following pose a threat to public health and must be corrected immediately.						
EMPLOYEE HEALTH, HYGIENE & KNOWLEDGE	IN	N/A	N/O	COS	OUT	
					MAJ	MIN
1a. Demonstration of knowledge	✓					2
1b. Food safety certification	✓					2
2. Communicable disease; reporting, restrictions & exclusions	✓				4	
3. No discharge from eyes, nose and mouth	✓					2
4. Proper eating, drinking, or tobacco use	✓					2
PREVENT CONTAMINATION BY HANDS						
5. Hands clean and properly washed; proper glove use					4	2
6. Adequate hand washing facilities: supplied and accessible	✓					2
TIME AND TEMPERATURE RELATIONSHIP						
7. Proper hot and cold holding temperatures					4	2
8. Time as a public health control; procedures & records		✓			4	2
9. Proper cooling methods	✓				4	2
10. Proper cooking time and temperature	✓				4	
11. Proper reheating procedures for hot holding	✓				4	
PROTECTION FROM CONTAMINATION						
12. Returned and re-service of food	✓					2
13. Food in good condition, safe and unadulterated	✓				4	2
14. Food contact surface; clean and sanitized	✓				4	2
FOOD FROM APPROVED SOURCES						
15. Food obtained from approved source	✓				4	2
16. Compliance with shell stock tags, condition, display		✓				2
17. Compliance with Gulf Oyster Regulations		✓				2
ADDITIONAL CRITICAL RISK FACTORS						
18. Compliance with variance, specialized process & HACCP		✓				2
19. Consumer advisory provided for raw/undercook food		✓				2
20. Licensed health care facilities/public & private schools: prohibited foods not offered		✓			4	
21a. Hot water available	✓				4	2
21b. Water available	✓				11	
22. Sewage and wastewater properly disposed	✓				11	2
23. No insect, rodent, birds or animals present					1	2

GOOD RETAIL PRACTICES Preventive measures that can reduce food borne illness.	
SUPERVISION	OUT
24. Person in charge present and performs duties	1
25. Personal cleanliness and hair restraints	1
GENERAL FOOD SAFETY REQUIREMENTS	
26. Approved thawing methods used, frozen food	1
27. Food separated and protected	1
28. Washing fruits and vegetables	1
29. Toxic substances properly identified, stored and used	1
FOOD STORAGE/DISPLAY/SERVICE	
30. Food storage; food storage containers identified	1
31. Consumer self service	1
32. Food properly labeled & honestly presented	1
EQUIPMENT/UTENSILS/LINENS	
33. Nonfood-contact surfaces clean	1
34. Warewash facilities: installed, maintained, used; test equipment	1
35. Equipment/utensils approved; installed; good repair; capacity	1
36. Equipment, utensils and linens: storage and use	1
37. Adequate ventilation and lighting; designated areas, use	1
38. Thermometers provided and accurate	1
39. Wiping cloths; properly used and stored	1
PHYSICAL FACILITIES	
40. Plumbing; fixtures, backflow devices, drainage	1
41. Garbage and refuse properly disposed; facilities maintained	1
42. Toilet facilities: properly constructed, supplied, cleaned	1
43. Premises; personal/cleaning items; vermin proofing	1
44. Floors, walls and ceiling: properly built, maintained and clean	1
45. No unapproved sleeping quarters	1
SIGNS/REQUIREMENTS	
46. Signs posted; last inspection report available	1
47. Permits available	1

COMPLIANCE & ENFORCEMENT	
	OUT
48. Plan review	
49. Samples Collection	

	OUT
50. Impoundment/VC&D	1
51. Permit Suspension	1
52. Multiple Major Critical Risk Violations / Increased Risk to Public Health	3

Small

PIC/Owner Signature

ELISHA ANDREWS

EHS Signature

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CRITICAL VIOLATIONS

2

Violation: # 05. Hands clean and properly washed; gloves used properly - 113952, 113953, 113961

Violation Text: Employees are required to wash their hands before handling food, during food preparation when necessary, and after using toilet room or anytime when contamination may result. They are also required to use gloves for wrapping or packaging leftover food, and when they have cuts, wounds, fake nails, nail polish, and/or rashes. California Health & Safety Code §§ 113952, 113953, 113953.1, 113953.2, 113953.3, 113961, 113968, 113973, 113975

Corrective Action:

Ensure employees with cuts, wounds, fake nails, nail polish, and/or rings wear gloves, and gloves are changed after each task.

Observed food employee wearing large ring with bare food contact. Food employee washed hands and placed on gloves.

4

Violation: # 07. Proper hot and cold holding temperatures - 113996, 113998, 114037

Violation Text: Potentially hazardous foods shall be held at or below 41degrees/45 degrees F or at or above 135 degrees F. California Health & Safety Code §§ 113982, 113996, 113998, 114037

Corrective Action:

Maintain all potentially hazardous foods (PHF) at 41°F/45°F or below or at or above 135°F.

Observed the following:

A. Shrimp tempura holding on the cold top was measured at 76°F. Person in charge disposed of approximately 1lb of shrimp TPHC training provided.

B. Cooked beef holding inside 2-door 'Blue Air' cooler was measured at 52°F. Per person in charge the beef was placed in cooler yesterday. Person in charge disposed of approximately 8lbs of beef.

C. Cooked pork holding inside 2-door 'Blue Air' cooler was measured at 49°F. Per person in charge the beef was placed in cooler yesterday. Person in charge disposed of approximately 8lbs of pork.

Training was provided.

11

Violation: # 23. No rodents, insects, birds, or animals - 114259.1, 114259.4, 114259

Violation Text: A food facility shall be constructed, equipped, maintained, and operated as to prevent the entrance and harborage of animals, birds, and vermin, rodents and insects. Animals other than service animals are not allowed inside a food facility. California Health & Safety Code §§ 114259, 114259.1, 114259.4, 114259.5

Corrective Action:

Eliminate cockroaches and all evidence of cockroaches from the facility (e.g. egg capsules, dead cockroaches, fecal markings) by safe, legal and effective means at once.

Observed the following:

A. One live adult german cockroach crawling on the wall under the pass through window inside of the kitchen.

B. One live nymph german cockroach crawling on the floor under/behind the cold top located inside the sushi bar.

C. One dead german cockroach on the floor between the 1-door reach cooler and the 1-door reach in freezer.

D. Two dead adult german cockroach on the floor to the right of the 1-door cooler and food prep sink located in the kitchen.

E. One dead adult german cockroach on the floor to the left of the ice maker machine.

F. One dead adult german cockroach on the floor inside food storage room.

CLEAN AND SANITIZE ALL AFFECTED AREAS

GOOD RETAIL PRACTICE VIOLATIONS

Email

PIC/Owner Signature

ELISHA ANDREWS

EHS Signature

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1	<p>Violation: # 33. Nonfood-contact surfaces clean and in good repair - 114115 (c)</p> <p>Violation Text: All non-food contact surfaces of equipment and utensils shall be kept free of an accumulation of dust, dirt, food residue, and other debris. California Health & Safety Code § 114115, 114175</p> <p>Corrective Action: Ensure all nonfood-contact surfaces are maintained clean.</p> <p>Observed the following: A. Observed one dead german cockroach on the shelving storing sauces in kitchen. B. Debris encrusted on the refrigeration handle at the sushi bar.</p>	
1	<p>Violation: # 36. Equipment, utensils and linens: storage and use - 114074, 114081, 114119</p> <p>Violation Text: Utensils, equipment, and linens shall be handled and stored so as to be protected from contamination. Pressurized cylinders must be securely fastened to a rigid structure. California Health & Safety Code §§ 114074, 114081, 114083, 114119, 114161, 114172, 114178, 114179, 114185, 114185.2, 114185.3, 114185.4, 114185.5</p> <p>Corrective Action: 1. Discontinue using Cold top case insert to cool Potentially Hazardous Foods.</p> <p>Observed the following: A. Himachi fish attempting to cool down inside of Sushi display case for 1 hour was measured at 46°F. Person in charge relocated fish to different cooler to rapidly cool. B. Eel fish attempting to cool down inside of Sushi display case for 1 hour was measured at 47°F. Person in charge relocated fish to different cooler to rapidly cool. C. Salmon Himachi fish attempting to cool down inside of Sushi display case for 1 hour was measured at 46°F. Person in charge relocated fish to different cooler to rapidly cool. D. Tuna fish attempting to cool down inside of Sushi display case for 1 hour was measured at 45°F. Person in charge relocated fish to different cooler to rapidly cool.</p> <p>2. Discontinue stored serving utensils in ice water, in sanitizing solution, or in standing water less 135°F.</p> <p>Observed rice scooper stored inside standing water measured at 76°F located next to the rice warm inside the kitchen.</p>	
1	<p>Violation: # 44. Floors, walls and ceilings: properly built, maintained in good repair and clean - 114143 (d), 114266</p> <p>Violation Text: The floors, walls, ceilings of a food facility shall have durable, smooth, nonabsorbent, and washable surfaces, and shall be kept clean and in good repair. Approved base coving shall be provided in all areas necessary. California Health & Safety Code §§ 114143, 114266, 114268, 114268.1, 114271, 114272</p> <p>Corrective Action: Remove any accumulation of grease/food debris/dead insects/dirt.</p> <p>(See violation 23)</p>	
0	<p>Violation: # 50. Impoundment of unsanitary equipment or food - 114393</p> <p>Violation Text: An enforcement officer may impound food, equipment, or utensils that are found to be, or suspected of being, unsanitary or in such disrepair that food, equipment, or utensils may become contaminated or adulterated, and suspect of releasing lead or cadmium. An enforcement officer may attach a tag to the food, equipment, or utensils that is impounded. No food, equipment, or utensils impounded shall be used unless the impoundment has been released. California Health & Safety Code § 114393</p> <p>Corrective Action: The equipment and food identified below has been impounded due to being unsanitary or from an unapproved source. Any equipment or food with a Red Tag attached shall not be used until released by the enforcement officer. In order to request the release of the equipment or food, you must appear at a compliance review and present valid government issued identification. Failure to request a compliance review within 30 days will result in disposal of impounded equipment and/or food.</p>	

Email

PIC/Owner Signature

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(See violation 7)		
0	<p>Violation: # 51. Permit Suspension - 114409, 114405</p> <p>Violation Text: An enforcement officer may temporarily suspend the permit and order the food facility immediately closed if an imminent health hazard is found and not corrected immediately. In addition, the enforcement officer may modify, suspend or revoke a permit for serious or repeated violations after the opportunity for a compliance review for serious or repeated violations or interference with the duties of the enforcement officer. California Health & Safety Code §§ 114405, 114409, 114411</p> <p>Corrective Action: Vermin Infestation - California Health and Safety Code Section 114259.1</p>	

MEASURED OBSERVATIONS

Line #	Item Description	Location	Measurement	Unit of Measure	Comment
1	Cooked beef	2-door 'Blue Air' cooler	52.00	Fahrenheit	Holding- See violation 7
2	Cooked pork	2-door 'Blue Air' cooler	49.00	Fahrenheit	Holding- See violation 7
3	Tofu	2-door reach in cooler	41.00	Fahrenheit	Holding
4	Hot water	3-compartment sink	120.00	Fahrenheit	In compliance
5	Shrimp Tempura	Cold top (Sushi Bar)	76.00	Fahrenheit	Holding- See violation 7
6	Hot water	Food prep sink	134.00	Fahrenheit	In compliance
7	Warm water	Hand washing sink (Restroom0	109.00	Fahrenheit	In compliance - Adjustable
8	Boiled egg	Insert at cold top case (Kitchen)	40.00	Fahrenheit	Holding
9	Spicy tuna	Insert at cold top case (Sushi Bar)	34.00	Fahrenheit	Holding
10	Eel fish	Sushi display case	47.00	Fahrenheit	Holding - See violation 36
11	Himachi	Sushi display case	46.00	Fahrenheit	Holding - See violation 36
12	Salmon	Sushi display case	46.00	Fahrenheit	Holding - See violation 36
13	Tuna	Sushi display case	45.00	Fahrenheit	Holding - See violation 36

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OVERALL INSPECTION COMMENTS

The purpose of this visit was to determine compliance with the California Retail Food Code.

FACILITY CLOSED.

Letter "B" grade removed and closed sign posted at front entrance door.

PERMIT SUSPENDED -Your Public Health Permit is hereby suspended and you are directed to discontinue operation of this facility AT ONCE. You are charged with violation(s) of the California Health and Safety Code, sections (114190) which pose an immediate danger to public health and safety. You have the right to appeal this closure within 15 calendar days by submitting a written request to the Chief EHS of the office listed on the front of this report. Failure to request a compliance review within 15 calendar days of the receipt of this notice shall be deemed a waiver of the right to a compliance review. If your permit is suspended a second time within a 12 month period, your permit may be revoked. Failure to comply with this suspension may result in revocation of your Public Health Permit or the filing of misdemeanor criminal charges.

REASON FOR CLOSURE: Vermin Infestation- California Health and Safety Code Section 114259.1

A IN – PERSON Compliance Review has been scheduled to discuss the violations of the California Health and Safety Code. The Compliance Review provides an opportunity for you to present plans for correcting the existing violations, and to be fully aware of possible consequences for non-compliance.

Department of Public Health Environmental Health-Coastal Cities Inspection Branch

Location: 20221 HAMILTON AVE SUITE 100 TORRANCE, CA 90502

Phone: (310)965-8910

Date: 08/29/2025

Time: 4:30PM

If you are unable to attend, please contact the office at 310-895-8910 to reschedule the Compliance Review.

EHS received photograph identification card at the time of inspection for Rahn Kim, Owner

The re-inspection date listed on the front page is the first possible date that an inspector will return to determine compliance with the violations listed on the report.

All violations shall be corrected before the re-inspection date, as compliance will be assessed. Failure to meet compliance for outstanding violations may result in a compliance review, permit suspension, or further legal action if required. For continued non-compliance, a billable re-inspection fee of \$145.00 will be charged per occurrence.

For questions or concerns pertaining to this report, please call the office at the phone number listed on the front page of this report.

The Official Inspection Report discussed with Anthony and Rahn Kim, Owners.

It is improper and illegal for any County officer, employee or inspector to solicit bribes, gifts or gratuities in connection with performing their official duties. Improper solicitations include requests for anything of value such as cash, free services, paid travel or entertainment, or tangible items such as food or beverages. Any attempt by a County employee to solicit bribes, gifts or gratuities for any reason should be reported immediately to either the County manager responsible for supervising the employee or the Fraud Hotline at (800) 544-6861 or www.lacountyfraud.org. **YOU MAY REMAIN ANONYMOUS.**

Posting of the final Score/Grade is required in those cities that have adopted County Ordinance 97-0071

1. Failure to correct the violations by the compliance date may result in additional fee for each additional re-inspection.
2. Your signature on this form does not constitute agreement with its contents. You may discuss this content of this report or your grade with the department by contacting the supervisor at the Environmental Health office indicated on page one of this report. Until such time as a decision is rendered by this department, the content of this report and the grade shall remain in effect.
3. If you are not satisfied with your score or grade on this report, you may be eligible for an Owner Initiated Inspection, which may result in a change in your grade. Contact your Environmental Health office indicated on the front page of this report within 3 business days for eligibility determination and fee information.

By signing below the Person in Charge/Owner understands the above noted violations and statements.

Email

PIC/Owner Signature

ELISHA ANDREWS

EHS Signature