

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



OFFICIAL INSPECTION REPORT

Facility FA0255513 - KANJI SUSHI & RAMEN		Site Address 4131 EL CAMINO WY, PALO ALTO, CA 94306		Inspection Date 04/13/2026	
Program PR0373160 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PRP LLC		Inspection Time 10:35 - 12:45
Inspected By JOSHUA LUCES	Inspection Type ROUTINE INSPECTION	Consent By RYAN	FSC Zi Yan Lin 3/13/2030		

Placard Color & Score
RED
64

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible			X	X			
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures					X		
K11 Proper reheating procedures for hot holding					X		
K12 Returned and reservice of food	X						
K13 Food in good condition, safe, unadulterated	X						
K14 Food contact surfaces clean, sanitized	X						S
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display						X	
K17 Compliance with Gulf Oyster Regulations						X	
K18 Compliance with variance/ROP/HACCP Plan						X	
K19 Consumer advisory for raw or undercooked foods			X				N
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals		X					N

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food		
K27 Food separated and protected		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned		
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45 Floor, walls, ceilings: built,maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0255513 - KANJI SUSHI & RAMEN	Site Address 4131 EL CAMINO WY, PALO ALTO, CA 94306	Inspection Date 04/13/2026
Program PR0373160 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name PRP LLC	Inspection Time 10:35 - 12:45
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

1. Measured multiple PHF's in the left reach in cooler (Superior brand) above 41F held in the unit since the previous day per the cook.

Follow-up By
04/14/2026

2. Measured two containers of sushi rice at the sushi bar between 92F-94F. The sushi chef stated the rice finished preparation approximately 1 hour prior.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] 1. The PHF's were discarded. See VC&D form.

[SA] A time label was written for the rice indicating a 4 hour total holding time for after which is to be discarded.

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

Inspector Observations:

1. Observed Vermin: Documented in the following areas:

- 6 live adult german cockroaches in the floor sink at the sushi bar
- 1 live adult german cockroach and multiple dead german cockroaches on a glue trap on the table above the floor sink at the sushi bar
- Multiple dead nymph and adult cockroaches on a glue trap on the floor to the left of the sushi preparation cooler
- 1 live adult german cockroach on the railing below the low temperature dish machine
- 1 dead nymph on the chemical storage rack below the warewashing area
- 2 live adult german cockroaches in the wall/behind the loose storage rack above the drain board of the dish machine
- Two egg casings on a glue trap placed in the empty table space between the prep and customer side of the sushi bar
- Numerous cockroaches of all life stages on the wall in the space behind and below the drainboard of the warewashing area
- 1 live adult german cockroach on the table for miso soup and hot held rice near the cooks line
- Fecal spotting around the outlets and at the trim junctions of the walls at the sushi bar

Follow-up By
04/14/2026

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: S. Lew

4. Notification: The person in charge during inspection, Tony, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

OFFICIAL INSPECTION REPORT

Facility FA0255513 - KANJI SUSHI & RAMEN	Site Address 4131 EL CAMINO WY, PALO ALTO, CA 94306	Inspection Date 04/13/2026
Program PR0373160 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name PRP LLC	Inspection Time 10:35 - 12:45

Inspector Observations:

Observed a multiuse cloth sanitizer bucket stored in the basin of the kitchen handwashing sink.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] The sanitizer bucket was relocated.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

Repeated Violation

Lack of consumer advisory notice on menu for raw/undercooked seafood.

[CA] Provide consumer advisory notice

Include statement 'Consuming raw or undercooked seafood, and/or shellfish may increase your risk of foodborne illness.'

Email copy of notice or copy of updated menu to joshua.luces@deh.sccgov.org

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Observed a heavy accumulation of grease/grime throughout the equipment at the cooks line including but not limited to the interior cabinet and doors of the deep fryers.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Observed the back three compartment sink and sushi station three compartment sink to have a faucet too short and unable to adequately reach all three sink compartments.

[CA] Ensure that the faucets are long enough to fill all compartments of the warewashing sinks.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

The two door reach in Superior preparation cooler at the cooks line was determined to be unable to maintain PHF at or below 41F. The ambient temperature of the unit measured at 52F via infrared.

**Follow-up By
04/14/2026**

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Repeated Violation

Observed gas rice cooker located outside of the hood.

[CA] Gas rice cooker must be relocated below the hood.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

OFFICIAL INSPECTION REPORT

Facility FA0255513 - KANJI SUSHI & RAMEN	Site Address 4131 EL CAMINO WY, PALO ALTO, CA 94306	Inspection Date 04/13/2026
Program PR0373160 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name PRP LLC	Inspection Time 10:35 - 12:45

Inspector Observations:

No sanitizer was detected in the multiuse wiping cloth bucket solution.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Observed the wastewater line outlet for the ice machine to be placed inside of the floor sink.

[CA] Ice machine sink shall discharge liquid waste by means of indirect waste pipes into a floor sink equipped with a minimum 1" air gap.

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 multiple gaps/damages to the walls at warewashing area and at the sushi bar allowing the harborage of vermin.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Consumer advisory for raw or undercooked foods.

Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
TUNA	SUSHI DISPLAY COOLER	41.00 Fahrenheit	
SPICY TUNA	WALK IN COOLER	39.00 Fahrenheit	
SALMON	WALK IN COOLER	40.00 Fahrenheit	
TOFU	SUSHI PREP COOLER	40.00 Fahrenheit	
SANITIZER CONCENTRATION	LOW TEMPERATURE DISH MACHINE	50.00 PPM	CHLORINE
IMIATATION CRAB MIX	SUSHI PREP COOLER	39.00 Fahrenheit	
WATER	REAR THREE COMPARTMENT SINK	122.00 Fahrenheit	
CREAM CHEESE	SUSHI PREP COOLER	40.00 Fahrenheit	
TERIYAKI CHICKEN	TWO DOOR UPRIGHT COOLER	38.00 Fahrenheit	
Multiple PHF	Two door reach in/cold top prep cooler	56.00 Fahrenheit	Measured between 52F-56F held since the previous day: - 6L container of raw shelled eggs - 5 lbs of raw beef - 1 lbs of raw chicken - 1 lbs of chashu pork - 2 lbs of crab - 1.5 lbs of gyoza - .5lbs of salmon
RAW BEEF SKEWER	TWO DOOR UPRIGHT COOLER	38.00 Fahrenheit	
WATER	HAND WASHING SINK	101.00 Fahrenheit	
SALMON	SUSHI DISPLAY COOLER	41.00 Fahrenheit	
WATER	SUSHI THREE COMPARTMENT SINK	120.00 Fahrenheit	

Overall Comments:

This facility shall remain closed until all major violations have been verified corrected by this department.

Facility is to immediately cease and desist all operations, including but not limited to food preparation, service, handling, distribution, and sale.

Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours

OFFICIAL INSPECTION REPORT

Facility FA0255513 - KANJI SUSHI & RAMEN	Site Address 4131 EL CAMINO WY, PALO ALTO, CA 94306	Inspection Date 04/13/2026
Program PR0373160 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name PRP LLC	Inspection Time 10:35 - 12:45

(Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

If this facility is found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

CLOSURE / PERMIT SUSPENSION NOTICE

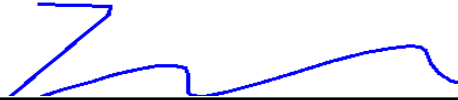
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **4/27/2026**. 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.

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: Xudong Chen
PIC

Signed On: April 13, 2026