

**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**

<b>Facility</b> FA0230761 - KAI JAPANESE FOODS		<b>Site Address</b> 5190 STEVENS CREEK BL, SAN JOSE, CA 95129		<b>Inspection Date</b> 02/25/2026	
<b>Program</b> PR0330858 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> HAPPY SUSHI INC		<b>Inspection Time</b> 12:00 - 13:30
<b>Inspected By</b> DENNIS LY	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JOON	<b>FSC</b> Not Available		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>76</b>

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						
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	X			
K06 Adequate handwash facilities supplied, accessible			X	X			N
K07 Proper hot and cold holding temperatures		X		X			N
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				
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						

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	X	
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		
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		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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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: Potentially hazardous foods measured at improper holding temperatures by the cook line, chicken and shrimp tempura measured at 55F. By the sushi station, unagi measured at 70F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F, if hot holding shall be held at or above 135F. [COS] Per employee, items were taken out within the hour, at the start of lunch, to be prepped and used. The chicken and shrimp were relocated into the prep unit and the unagi was placed into the oven to heat.**

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: Food Safety Certificate for Manager is not available for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available.**

### **REPEAT VIOLATION**

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Employee observed washing hands without using soap at the three compartment sink. [CA] Employees shall properly wash hands using warm water, soap, and single-use paper towels when required. [COS] Employee properly washed hands.**

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

**Inspector Observations: Handwash sink located by the three compartment sink was partially obstructed with bowls stored inside the basin of the sink. [CA] All handwash sinks shall be kept unobstructed and easily accessible for employees to readily wash their hands when required. [COS] Employee removed items from the basin of the sink.**

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

**Inspector Observations: Facility serves raw food items, but menu items that contains raw ingredients are not identified. [CA] Consumer advisory shall be disclosed on the menu, and items served raw or undercooked, or contains ingredients that are raw or undercooked shall be identified.**

**Consumer advisory handout provided.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: Lack of lids on bulk food containers. (Salt, sugar, MSG, starch). [CA] Bulk foods, once removed from bags, shall be stored in an approved container with a tight fitting lid.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Bowls are used as scoops and stored inside bulk food containers. [CA] Use approved utensils with a handle for use with bulk foods and stored in a manner where the handle does not come into contact with the food to prevent cross-contamination.**

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

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## Measured Observations

Item	Location	Measurement	Comments
Unagi	Upright reach-in cooler	39.00 Fahrenheit	
Salmon	Reach-in cooler at sushi station	34.00 Fahrenheit	
Chicken	Prep unit by cook line	55.00 Fahrenheit	
Tofu	Upright reach-in cooler	39.00 Fahrenheit	
Cream cheese	Upright reach-in cooler	40.00 Fahrenheit	
Raw shrimp	Food prep unit	36.00 Fahrenheit	
Udon	Upright reach-in cooler	41.00 Fahrenheit	
Raw fish	Upright reach-in cooler	37.00 Fahrenheit	
Tuna	Reach-in cooler at sushi station	35.00 Fahrenheit	
Miso soup	Hot holding	199.00 Fahrenheit	
Shrimp	Drawer cooler at sushi station	38.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Imitation crab	Reach-in cooler at sushi station	38.00 Fahrenheit	
Unagi	By sushi station	70.00 Fahrenheit	
Rice	Hot holding	150.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Raw shell eggs	Upright reach-in cooler	40.00 Fahrenheit	
Shrimp tempura	Prep unit by cook line	55.00 Fahrenheit	
Salmon	Food prep unit	37.00 Fahrenheit	

## Overall Comments:

*Provided and discussed handout for Consumer Advisory.*

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 3/11/2026. 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.

## 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




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**Received By:** Joon C.  
PIC

**Signed On:** February 25, 2026