

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 FA0210583 - MITSUWA MARKET PLACE		Site Address 675 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 10/30/2023	
Program PR0304032 - NO FOOD PREP (GROCERY STORE) > 20,000 SQ FT - FP08			Owner Name MITSUWA CORP		Inspection Time 13:15 - 14:15
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION		Consent By THOMAS CHAMBERLAIN	FSC Thomas Chamberlain 7/11/26	

Placard Color & Score
GREEN
91

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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						
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures	X						S
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				
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	X	
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		
K34 Warewash facilities: installed/maintained; test strips		
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		
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

No major violations were observed during this inspection.

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: In the produce preparation room, the three compartment sink is used to prep and wash produce but sink is not maintained cleaned and sanitized. [CA] Ensure that food contact surfaces are frequently cleaned and sanitized.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Unlabeled spray bottles observed in the meat department, produce, and packing room. [CA] Spray bottles used in a food facility shall be labeled to identify it's contents.

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: Knife that is observed rusted and chipped is stored above the prep table with other cleaned knives. [CA] Remove and replace rusted and chipped equipment from use.

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

Inspector Observations: Light covers are missing from light fixtures above equipment inside the meat department. [CA] Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Beef	Grab and go - market	37.00 Fahrenheit	
Bean curd	Grab and go - market	40.00 Fahrenheit	
Fish cake	Grab and go - market	41.00 Fahrenheit	
Raw ground beef	Walk-in cooler - meat	37.00 Fahrenheit	
Salmon	Walk-in cooler - seafood	38.00 Fahrenheit	
Raw shell eggs	Grab and go - market	38.00 Fahrenheit	
Tuna	Grab and go - market	36.00 Fahrenheit	
Shrimp	Walk-in cooler - packing	40.00 Fahrenheit	
Beansprouts	Grab and go - market	39.00 Fahrenheit	
Hot water	Three compartment sink - meat area	120.00 Fahrenheit	
Raw beef	Walk-in cooler - meat	36.00 Fahrenheit	
Chicken	Grab and go - market	36.00 Fahrenheit	
Milk	Walk-in cooler - produce	40.00 Fahrenheit	
Tofu	Grab and go - market	41.00 Fahrenheit	
Hot water	Handwash sink - produce	100.00 Fahrenheit	
Squid	Grab and go - market	37.00 Fahrenheit	
Raw chicken	Walk-in cooler - meat	37.00 Fahrenheit	
Scallops	Grab and go - market	37.00 Fahrenheit	
Sausage	Grab and go - market	40.00 Fahrenheit	
Yogurt	Grab and go - market	39.00 Fahrenheit	
Salmon	Walk-in cooler - packing	39.00 Fahrenheit	
Milk	Grab and go - market	40.00 Fahrenheit	
Noodles	Grab and go - market	40.00 Fahrenheit	

Overall Comments:

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 **11/13/2023**. 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



Received By: Thomas
Manager

Signed On: October 30, 2023