

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		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 91 </div>		
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

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

Item	Location	Measurement	Comments
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