

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 FA0273859 - WAGYU MASTER SUKIYAKI SAN JOSE		Site Address 1410 EL PASEO DE SARATOGA, SAN JOSE, CA 951		Inspection Date 01/09/2026	
Program PR0414123 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name CHUBBY CATTLE SHABU SA		Inspection Time 10:05 - 11:05
Inspected By PRINCESS LAGANA	Inspection Type RISK FACTOR ASSESSMENT/STRUC	Consent By CHARLIE		FSC	

Placard Color & Score

N/A
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: *Single towel dispenser located at hand sink next to prep line cooler is not properly functioning.*

[CA]: *Repair/replace single towel dispenser and ensure it is functioning properly at all times.*

Education

K01S - Demonstration of knowledge; food manager certification

K02S - Communicable disease; reporting/restriction/exclusion

K05S - Hands clean/properly washed/gloves used properly

K06S - Adequate handwash facilities: supplied or accessible

K07S - Proper hot and cold holding temperatures

K10S - Proper cooking time & temperatures

K14S - Food contact surfaces clean, sanitized

K23S - No rodents, insects, birds, or animals

Measured Observations

Item	Location	Measurement	Comments
ambient temp	2 door under counter cooler 2	40.00 Fahrenheit	
ambient temp	2 door under counter cooler 1	41.00 Fahrenheit	
water	prep sink cook line	120.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
water	prep sink front	120.00 Fahrenheit	
water	hand sink next to prep line cooler	100.00 Fahrenheit	
ambient temp	walk in cooler	41.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
Chlorine sanitizer	upright dish machine	50.00 PPM	
water	front hand sink	100.00 Fahrenheit	

Overall Comments:

A risk factor assessment was provided during non operational hours. Provided inspection, discussion, and education focused on observed and known observed risk factors non to contribute to foodborne illness.

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: WAGYU MASTER SUKIYAKI SAN JOSE

NEW OWNER: CHUBBY CATTLE SHABU SAN JOSE, LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP 14. An invoice for the permit fee in the amount of \$1,723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for

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contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 02/01/26 - 01/31/2026. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 01/09/2026.**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

note:

-inspection report updated on 01/16/2026 to reflect correct FP and permit fee after receiving further information from PIC. A copy of the updated report sent to PIC via email at charlie@chubbygroup.com

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 **1/23/2026**. 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



Received By: Charlie Chen
Manager
Signed On: January 09, 2026