

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 FA0205429 - UDON MUGIZO		Site Address 1072 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 03/07/2025	
Program PR0304489 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name EK FOOD SERVICES, INC		Inspection Time 11:30 - 12:45
Inspected By HINA WYNE	Inspection Type ROUTINE INSPECTION	Consent By DAISUKE TAKIGUCHI	FSC Please check FSC format. Please check FSC format.		

Placard Color & Score
GREEN
92

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						
K07 Proper hot and cold holding temperatures		X					N
K08 Time as a public health control; procedures & records						X	
K09 Proper cooling methods	X						S
K10 Proper cooking time & temperatures	X						
K11 Proper reheating procedures for hot holding	X						S
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		
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		
K36 Equipment, utensils, linens: Proper storage and use		
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: Food prep table next to the stove with burners measured fish, sea weed, and veg at 44F.

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

[SA] PIC adjusted the temperature setting to bring the temperature down to 41F.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
NOODLE DOUGH	WALK IN FREEZER	18.00 Fahrenheit	
CURRY	COOLING ICE PADDLE	150.00 Fahrenheit	
BENTO BOXES	REFRIGERATION SMALL	40.00 Fahrenheit	
SANITIZER	DISHWASHER	200.00 PPM	
MOCHI	FREEZER	12.00 Fahrenheit	
SEA WEED	FOOD PREP TABLE	44.00 Fahrenheit	
SALMON	DRAWER REFRIGERATION	40.00 Fahrenheit	
PORK	THAWING	36.00 Fahrenheit	
FISH	FOOD PREP TABLE	44.00 Fahrenheit	
SANITIZER	BUCKET	200.00 PPM	
CHICKEN	WALK IN FREEZER	18.00 Fahrenheit	
NOODLES	COOLING	90.00 Fahrenheit	1 HOUR
COD FISH	DRAWER REFRIGERATION	40.00 Fahrenheit	
SPINICH PASTE	DRAWER REFRIGERATION	41.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
ROE/FISH EGG	COLD HOLDING	41.00 Fahrenheit	
PORK BROTH	STOVE	210.00 Fahrenheit	
HOT WATER	3-COMP SINK	130.00 Fahrenheit	
CHICKEN PIECE	HOT HOLDING	145.00 Fahrenheit	
STEAMED RICE WITH VEG	CONVECTION OVEN	213.00 Fahrenheit	
SHREEDD BEEF	HOT HOLDING	145.00 Fahrenheit	
CHICKEN MARINATED	WALK IN COOLER	41.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	100.00 Fahrenheit	
EGGS WITH SOY SAUCE	FOOD PREP TABLE	44.00 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 **3/21/2025**. 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.

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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: DAISUKE TAKIGUCHI

Signed On: March 07, 2025