

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 FA0261257 - BEARD PAPAS		Site Address 19748 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 06/10/2026		Placard Color & Score YELLOW 76		
Program PR0383094 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name KIZUNA US LLC		Inspection Time 13:15 - 14:15			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By NIRA Q.				FSC Thai Ho 12/11/29

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						S
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		X			N
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		X
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: Cream filling held on the prep table was measured at improper holding temperatures. Vanilla filling measured at 60F, matcha cream measured at 52F, and chocolate cream measured at 48F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [COS] Per employee, the matcha and chocolate cream was kept out for the last hour and relocated into the reach-in cooler. The vanilla was out for a longer and unknown period of time - it was discarded by employee.

Follow-up By
06/16/2026

K14 - 8 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: Employee observed cleaning the cooking trays by only spraying with sanitizer and wiping down. CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried.

The final sanitizing rinse shall be completed by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds; or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Employee took all trays to the three compartment sink to be properly wash, rinse, and sanitize.

Follow-up By
06/16/2026

Minor Violations

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

Inspector Observations: Food handler cards for employees were not available for review. [CA] All employees that handles food or food contact surfaces shall have a valid food handler card available within 30 days from their date of hire.

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

Inspector Observations: Handwash sink was partially obstructed with items stored in front of the sink. [CA] All handwash sinks shall be kept unobstructed and readily accessible for employees to easily wash their hands when required.

[COS] Employee relocated the trash bin that was stored in front of the sink.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Mops, after use, are not placed directly into the mop sink and not in a position that allows them to air dry..[CA] Mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

Item	Location	Measurement	Comments
Eggs	Reach-in cooler	41.00 Fahrenheit	
Match cream	Upright reach-in cooler	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Vanilla cream	Prep table	60.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 PPM	
Milk	Upright reach-in cooler	38.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Chocolate cream	Prep table	48.00 Fahrenheit	
Custard	Reach-in cooler	41.00 Fahrenheit	
Matcha cream	Prep table	52.00 Fahrenheit	
Egg yolk	Reach-in cooler	41.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with CO0159873.

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 **6/24/2026**. 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: Nira
PIC

Signed On: June 10, 2026