

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 FA0205972 - DAN IZAKAYA		Site Address 1306 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 11/05/2025		Placard Color & Score GREEN 82		
Program PR0301855 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TANTO CORPORATION		Inspection Time 11:15 - 13:15			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By YOKO KNIGHT				FSC YASUMITSU YAMAMOTO 10/27/2029

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							
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					N
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							
K14	Food contact surfaces clean, sanitized					X		
K15	Food obtained from approved source							
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				N
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	X	
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		X
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: 1. Eel and octopus balls were measured 115F & 110F because they will be microwave before serving.

2. Fried chicken pieces were measured 85 F because they will be fried again before serving.

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

[SA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

Rice inside the warmer was measured 85F.

[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Some pieces of fish was measured 45F in a cold display unit.

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

[SA] Rapid chill pieces of fish in a freezer before placing it inside the cold display.

NOTE: It was placed in 15 minutes ago

Roe was measured 44F.

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

[SA] Do not leave phf food containers out at room temp

NOTE: Unit ambient temperature is 39F.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot running water was measured 117F at the 2-comp sink.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lack test strips.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Multiple wiping cloths stored at different locations in the kitchen.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Hot and cold water available.

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Measured Observations

Item	Location	Measurement	Comments
RICE	HOT HOLDING	165.00 Fahrenheit	
SALMON	COLD DISPLAY	40.00 Fahrenheit	
HOT WATER	HAND WASHING RESTROOM	105.00 Fahrenheit	
TOFU	COLD HOLDING	38.00 Fahrenheit	
OCTOPUS BALLS	ROOM TEMP	110.00 Fahrenheit	
HOT WATER	THREE-COMP SINK	117.00 Fahrenheit	
QA SANITIZER	DISHWASHER	200.00 PPM	
ROE	PREP TABLE	44.00 Fahrenheit	AMBIENT 39F
SALMON	FREEZER	20.00 Fahrenheit	
CHICKEN	GRILLING	180.00 Fahrenheit	
EEL	ROOM TEMP	115.00 Fahrenheit	
HOT WATER	HAND WASHING KITCHEN	100.00 Fahrenheit	
FIRED CHICKEN	CONTAINER	85.00 Fahrenheit	PARTIALLY COOKED-FRY BEFORE SERVING
DRINKS	COLD HOLDING	40.00 Fahrenheit	
TUNA	COLD DISPLAY	45.00 Fahrenheit	PREP AND PLACED IN A COLD DISPLAY UNIT

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 **11/19/2025**. 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.

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: yoko knight
PIC
Signed On: November 05, 2025