

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 FA0211636 - KATSUYAKI		Site Address 1992 LAFAYETTE ST, SANTA CLARA, CA 95050		Inspection Date 02/04/2025		Placard Color & Score YELLOW 75		
Program PR0300643 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KATSUYAKI INC		Inspection Time 11:40 - 13:30			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By DANIEL				FSC Not Available

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						S
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		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						S
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		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		X
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	X	

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Inside the prep inserts of the rear prep unit: measured internal temperature of tofu, cooked mushrooms, and cooked broccoli to be 45 - 53F. PIC stated foods had been held since 9am this morning (approximately 3.5 hours prior), and the lid had been opened often during lunch rush prep.*

Follow-up By
02/10/2025

Note: *some other foods in the reach-down area and the other prep inserts measured at 41F.*

[CA] *Keep potentially hazardous foods at 41F and below or 135F and above.*

[COS] *The lid of the prep unit was closed. Keep checking internal food temperatures regularly with a metal probe thermometer to ensure food stays at 41F and below.*

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Inside 3 sticky traps on the floor against the wall near the cooking equipment and under the 3-compartment sink: observed 3 live cockroaches and approximately 5 deceased cockroaches. Observed 2-3 dead cockroaches in the sticky trap under the handwash sink. No other evidence of vermin was observed in the facility.*

Follow-up By
02/10/2025

[CA] *Keep facility clear of vermin.*

[SA] *The sticky traps with live cockroaches were discarded immediately.*

Minor Violations

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

Inspector Observations: *A manager's food safety certificate was not available.*

[CA] *Obtain a manager's food safety certificate. *REPEAT VIOLATION**

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: *Sanitizer test strips were not available.*

[CA] *Obtain sanitizer test strips.*

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: *The rear prep unit was not able to keep potentially hazardous foods at 41F and below.*

[CA] *Repair/adjust unit so that it is able to keep foods at 41F and below, even during busy times.*

K58 - 2 Points - Placard not properly displayed/posted

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Inspector Observations: The facility's Environmental Health "PASS" placard had been removed and was stored inside a filing cabinet.

[CA] The placard must be posted to be clearly visible to the general public and to patrons entering the food facility. The placard shall not be removed, hidden, or otherwise obstructed in any way.

Note: PIC stated he thought the placard was not valid anymore per his previous permit cycle, which is why he removed it. Inspector explained that the placard must not be removed except by an official from DEH. Observed EH permit was posted in public view near the front counter. A new placard was posted near the front door during today's inspection.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
COOKED CHICKEN	HOT HOLDING	140.00 Fahrenheit	
SLICED TOMATOES	PREP INSERT	40.00 Fahrenheit	
WARM WATER	HANDWASH SINK	100.00 Fahrenheit	
KATSU	UNDER HEAT LAMP NEXT TO FRYER	156.00 Fahrenheit	
CURRY	HOT HOLDING	140.00 Fahrenheit	
RAW MEATS, VEGETABLES, SAUCES	UPRIGHT REFRIGERATORS	40.00 Fahrenheit	
RICE	RICE WARMER	190.00 Fahrenheit	
TOFU, COOKED MUSHROOMS, COOKED BROCCOLI	PREP INSERTS	45.00 Fahrenheit	45 - 53F
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	

Overall Comments:

- A follow up inspection will be conducted to assess the major violations listed above. The first follow-up is free of charge. Any additional follow-up inspection(s) shall each be billed \$298/hr during business hours. Failure to comply may result in enforcement action. Please call Mindy Nguyen at (408) 918-3490 if there are any changes or updates.

- PIC stated the facility receives weekly pest control. Pest control reports were provided for review; PIC stated they will come Friday.

- Repeat violations may result in further enforcement action.

- Sanitization notes: warewashing solution and wiping cloth solution must measure 100ppm chlorine or 200ppm quaternary ammonia.

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 **2/18/2025**. 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: Daniel Baek
Manager

Signed On: February 04, 2025