

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0256957 - HOKKAIDO BUFFET		Site Address 3830 STEVENS CREEK BL, SAN JOSE, CA 95117		Inspection Date 06/26/2025	
Program PR0375433 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HOKKAIDO BUFFET INC		Inspection Time 12:00 - 14:00
Inspected By HINA WYNE	Inspection Type ROUTINE INSPECTION	Consent By LONGFAN LIN	FSC LONGFAN LIN 8/9/2029		

Placard Color & Score
GREEN
85

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				N
K07 Proper hot and cold holding temperatures			X				
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						
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						S
K20 Licensed health care facilities/schools: prohibited foods not being offered						X	
K21 Hot and cold water available	X						S
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals	X						S

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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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

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: Two hand washing sinks out of four were obstructed with container of soap and mop basket in front of it on floor.

[CA] Hand washing facility shall be clean, unobstructed, and accessible at all times.

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

Inspector Observations: Prep cooler on the other side of the cook line with noddles and lettuce is at 44F - 45F.

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

[SA] Keep lid closed when not working with food.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Food was prepared 2 hours ago and left in walk in cooler with plastic cover.

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Both ice machine has ice scoops touching the ice.

[CA] Handle to ice scoop shall be stored so that it is not in direct contact with ice.

[COS] PIC adjusted the scoop so the handle is not touching ice.

Cardboard in use to line floor and shelving.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Employee restroom exhaust fan is not working.

[CA] Restrooms shall have an openable screened window, an air shaft, or a light switch-activated exhaust fan, consistent with the requirements of local building codes.

Men's and women's restroom has dust on the exhaust fan cover.

[CA] Clean dust of from the exhaust fan for proper ventilation.

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: Brooms and broom tray was touching the dough machine.

[CA] Brooms and trays shall be placed away from the food prep area inside the janitorial room.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
FRIED RICE	BUFFET	135.00 Fahrenheit	
PORK FEET	BUFFET	142.00 Fahrenheit	
OYSTER	WALK IN COOLER	40.00 Fahrenheit	
LOMIEN	BUFFET	135.00 Fahrenheit	
DUMPLING	BUFFET	140.00 Fahrenheit	
HOT WATER	HANDWASHING	100.00 Fahrenheit	
DIM SUM	BUFFET	138.00 Fahrenheit	
SUSHI	BUFFET	40.00 Fahrenheit	
HOT WATER	3-COMP SINK 2	125.00 Fahrenheit	
NOODLE	PREP COOLER 1	44.00 Fahrenheit	
TOFU	WALK IN COOLER	62.00 Fahrenheit	ACTIVE COOLING
MELON	BUFFET	75.00 Fahrenheit	TPHC DISCARD IN 4 HOURS
SWEET & SOUR SOUP	BUFFET	150.00 Fahrenheit	
HOT WATER	HANDWASHING WOMENS	100.00 Fahrenheit	
	RESTROOM		
CRAWFISH	BUFFET	38.00 Fahrenheit	
HOT WATER	HANDWASHING MENS	100.00 Fahrenheit	
	RESTROOM		
HOT WATER	3-COMP SINK 1	120.00 Fahrenheit	
CHLORINE	BUCKET	100.00 PPM	
CHLORINE	DISHWASHER	50.00 PPM	
STEAMED RICE	HOT HOLDING	160.00 Fahrenheit	
SEAWEED	BUFFET	40.00 Fahrenheit	
CHICKEN	PREP COOLER 2	40.00 Fahrenheit	
FISH	STEAMED	185.00 Fahrenheit	
SHRIMPS	PREP COOLER 2	41.00 Fahrenheit	
LETTUCE	PREP COOLER 1	45.00 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 7/10/2025. 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: LONGFAN LIN
PIC

Signed On: June 26, 2025