

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 FA0202824 - SARKU JAPAN		Site Address 612 GREAT MALL DR, MILPITAS, CA 95035		Inspection Date 12/23/2024		Placard Color & Score GREEN 79		
Program PR0306508 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SAR CALIFORNIA HOLDCO II		Inspection Time 15:00 - 16:20			
Inspected By GLENCIJOY DAVID		Inspection Type ROUTINE INSPECTION		Consent By MAGGIE VIA PHONE				FSC Maggie Tong 07/03/2027

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				N
K06	Adequate handwash facilities supplied, accessible	X						
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		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	X	
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		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

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 washed a container with soap and water and proceeded to place it back on a counter for use. Employee skipped the sanitizing step when warewashing. [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. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM). [COS] Employee was directed to properly wash, rinse, sanitize equipment prior to reuse.

Minor: Clean, wet containers are stacked directly on top of one another and stored in a way that does not facilitate air drying. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employee pushed down top of garbage with hands and proceeded to touch register. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. [COS] Employee was directed to wash hands with soap, warm water, and dry using single use paper towels.

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

Inspector Observations: Measured egg rolls at 130F at service line and noodles at 45F in drawer cooler. Per employees, food have been in unit for less than two hours. [CA] PHFs shall be held at 41°F or below or at 135°F or above.

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

Inspector Observations: Measured hot water at 85F maximum at handwash sink. [CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Containers of sauce are stored directly underneath paper towel dispenser where they are exposed to splash from handwashing. [CA] All food shall be separated and protected from possible contamination.

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

Inspector Observations: Wiping cloths stored on counters in prep area. [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 - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
veggies	griddle	135.00 Fahrenheit	
egg roll	three door freezer	23.00 Fahrenheit	IR
chicken	griddle	170.00 Fahrenheit	
chicken	walk in cooler	41.00 Fahrenheit	
California roll	reach in cooler	41.00 Fahrenheit	
quat	three compartment sink dispenser	200.00 PPM	
chicken	griddle	202.00 Fahrenheit	
rice	rice cooker	135.00 Fahrenheit	
noodles	drawer cooler	45.00 Fahrenheit	
hot water	handwash sink	85.00 Fahrenheit	
egg roll	service line	130.00 Fahrenheit	
noodles	walk in cooler	41.00 Fahrenheit	
tuna	walk in cooler	41.00 Fahrenheit	
crab salad	walk in cooler	41.00 Fahrenheit	
tuna	sushi cooler	41.00 Fahrenheit	
potsticker	service line	135.00 Fahrenheit	
salmon	sushi cooler	52.00 Fahrenheit	prep
steak	drawer cooler	41.00 Fahrenheit	
teriyaki sauce	stove	135.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
shrimp	drawer cooler	53.00 Fahrenheit	cooling
hot water	prep sink	120.00 Fahrenheit	
shrimp	walk in cooler	52.00 Fahrenheit	cooling
chlorine	wiping cloth bucket	100.00 PPM	
sushi rice	counter	152.00 Fahrenheit	
rice	rice cooker - service line	135.00 Fahrenheit	
shrimp	three door freezer	23.00 Fahrenheit	IR

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 **1/6/2025**. 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

IW

Received By: Maggie Tong
Manager
Signed On: December 23, 2024