

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 FA0200996 - AJITO		Site Address 7335 BOLLINGER RD C, CUPERTINO, CA 95014		Inspection Date 11/05/2025		Placard Color & Score GREEN 87		
Program PR0302355 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name FOOD ALLERGY AND PROTE		Inspection Time 11:10 - 12:30			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By SHUHEI KON				FSC SHUHEI KON 02/02/2030

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures			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				
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	X	
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		
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

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

Inspector Observations: *In the kitchen area, on the counter-top, measured cut tofu at 49F. In the 2 door prep unit, in containers placed on top of insert prep top, measured unagi at 49F, cooked broccoli at 46F, and cooked carrot at 45F. Per operator, stored from 11:00am.*

[CA] *Ensure potentially hazardous foods are held cold at 41F and below to prevent bacterial growth.*

[COS] *Operator Moved cut tofu, unagi, cooked broccoli, and cooked carrot to the undercounter refrigerator to facilitate proper holding temperatures. Discussed with operator to utilize the 2 door prep unit to prioritize maintaining proper holding temperatures for potentially hazardous foods.*

K14 - 3 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: *In the ice machine, observed mold-like growth on the inner left wall, and on the filtering mechanisms.*

[CA] *Ensure ice machine is frequently cleaned and sanitized to prevent possible contamination of food (ice).*

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

Inspector Observations: *At the 3 compartment sink, measured hot water at 117F.*

[CA] *Ensure hot water is provided at 120F at all warewash, preparation, and mop sinks.*

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: *In the walk-in refrigerator, observed raw fish (bones) stored above vegetables, and raw shelled eggs stored above cooked food.*

[CA] *Ensure raw meat is stored below ready to eat foods in the following order from the bottom: raw chicken, raw shelled eggs, raw beef, raw pork, raw seafood.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *In the walk-in refrigerator, observed containers of food and bags of rice stored on the floor.*

[CA] *Ensure all food is stored at least 6" above the floor on approved shelving.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
steak	2 door undercounte refrigerator	38.00 Fahrenheit	
sliced salmon	2 door prep unit	40.00 Fahrenheit	
unagi	2 door prep unit	49.00 Fahrenheit	
cut salmon	walk-in refrigerator	40.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
hot water	handwash sink	100.00 Fahrenheit	
udon noodles	freezer chest	8.00 Fahrenheit	
cooked fish	walk-in refrigerator	39.00 Fahrenheit	
miso soup	soup warmer	170.00 Fahrenheit	
cooked broccoli	2 door prep unit	46.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	40.00 Fahrenheit	
cut tofu	counter-top	49.00 Fahrenheit	
cooked carrots	2 door prep unit	45.00 Fahrenheit	
hot water	3 compartment sink	117.00 Fahrenheit	
egg salad	2 door prep unit	38.00 Fahrenheit	
raw chicken	2 door undercounte refrigerator	38.00 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 **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: SHUHEI KON
OWNER
Signed On: November 05, 2025