

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 FA0212438 - MIKIYA WAGYU SHABU HOUSE		Site Address 3590 HOMESTEAD RD, SANTA CLARA, CA 95051		Inspection Date 01/02/2025		Placard Color & Score GREEN 85		
Program PR0305874 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name O-NIKU SHABU SHABU LLC		Inspection Time 14:10 - 15:40			
Inspected By THAO HA		Inspection Type ROUTINE INSPECTION		Consent By RYAN TAO				FSC Kate Wu 11/17/2028

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	X			
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records	X						S
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		
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	X	
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

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

Inspector Observations: 1) Rice for wagyu nigiri measured to be 122F inside rice dispenser. Per employee rice dispenser is cleaned once a day at the end of the night.

Follow-up By
01/06/2025

2) Bone marrow measured to have 88F in off upright warmer. Per employee bone marrow is only kept a little warm so warmer is intermittently turned off and on; bone marrow is then reheated for service.

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

[COS]

1) Per employee rice was filled at 11AM. Facility shall keep rice on TPHC and discard rice every 4 hours. Facility retroactively labeled the rice with time and shall discard rice by 3:00PM, wash rice dispenser, and refill with new rice from rice cooker.

2) Per employee bone marrow was removed from oven and placed in reach in warmer at a little before opening at 11:30AM. Bone marrow will be kept on TPHC (time as a public health control) and shall discard 4 hours after PHF was initially removed from temperature control. Label shall be placed per tray of bone marrow to track time on each tray. TPHC paper work was given to operator. Facility retroactively labeled the marrow with time and shall discard marrow by 3:30PM.

Facility shall email inspector with SOPs for TPHC for wagyu rice and bone marrow.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Handwash sink by shrimp prep cooler observed to be missing paper towels. Facility had other fully stocked handwash sinks in the area. [CA] Keep handwash sink fully stocked with soap and paper towels at all times. [COS] Employee refilled paper towel dispenser.

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: Raw meat in back upright 2 door coolers observed to be stored directly on shelves of cooler. [CA] Store meat in containers or on plastic wrap to prevent contamination of shelves.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Prep sink observed to have small leak in drain line [CA] Repair leak at drain line.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
Crab	Walk in cooler	40.00 Fahrenheit	
Shrimp tempura	Fryer prep cooler	39.00 Fahrenheit	
JP wagyu	Front display coolers	24.00 Fahrenheit	
Fish	Right back prep cooler	32.00 Fahrenheit	
Wagyu bone marrow	Upright warmer	88.00 Fahrenheit	
AU Wagyu Sliced	Double sided pass through cooler	40.00 Fahrenheit	
White rice	Back rice cooker	148.00 Fahrenheit	
Nigiri rice	upright dispenser	122.00 Fahrenheit	
Sweet shrimp	Left back prep cooler	39.00 Fahrenheit	
AU Wagyu Whole	Upright cooler in back right	33.00 Fahrenheit	
Warm water	Handwash sink	100.00 Fahrenheit	
JP wagyu Sliced	Double sided pass through cooler	40.00 Fahrenheit	
Curry	Self service soup well	152.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Chlorine	Upright dishwasher	51.00 Fahrenheit	
Raw egg	Left back prep cooler	39.00 Fahrenheit	
AU Wagyu	Front display coolers	19.00 Fahrenheit	
Crab	Right back prep cooler	33.00 Fahrenheit	
Shrimp	Right back prep cooler	37.00 Fahrenheit	
JP wagyu Whole	Upright cooler in back left	29.00 Fahrenheit	
Raw egg	Grab n go cooler	42.00 Fahrenheit	
Scallops	Right back prep cooler	34.00 Fahrenheit	
White rice	Self service rice cooker	140.00 Fahrenheit	
Raw bone marrow	Walk in cooler	29.00 Fahrenheit	
Milk tea	Drink dispenser	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Cooked bone marrow	Walk in cooler	52.00 Fahrenheit	Per label cooked bone marrow was cooked about 2-3 hours prior

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 **1/16/2025**. 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

Ryan Tao

Received By: Ryan Tao
PIC
Signed On: January 02, 2025