

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 FA0209829 - GAKU		Site Address 5152 MOORPARK AV 40, SAN JOSE, CA 95129	Inspection Date 02/27/2024
Program PR0300867 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name UEDA, RYUJI	Inspection Time 14:30 - 15:00
Inspected By RAYMOND CHUNG	Inspection Type FOLLOW-UP INSPECTION	Consent By NOBU ISHIGAKI	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 02/27/2024

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Cooked rice in the 2-door reach-in cooler measured 50F. Per manager, rice likely cooked and stored in the cooler 3 days ago. [corrective action] Ensure potentially hazardous foods cool from 135F to 70F within 2 hours and from 70F to 41F within the next 4 hours. Recommend using stainless steel pans instead of plastic. [correction] Rice was voluntarily discarded.

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow-up to limited inspection conducted on 02/24/2024.

Plumbing has been repaired. No back up of sewage was observed when operating 3-compartment sink, dishwasher, hand sinks, and prep sink. Per manager, plumbing was repaired by a plumber on 02/26/2024. Invoice from Triple "A" Plumbing Service was noted.

Health permit to be re-instated. This facility is okay to operate.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **3/12/2024**. 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: Nobu Ishigaki
 Manager
Signed On: February 27, 2024