

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 FA0205429 - UDON MUGIZO		Site Address 1072 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 08/13/2024		Placard Color & Score GREEN 93
Program PR0304489 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name EK FOOD SERVICES, INC		Inspection Time 11:30 - 13:20	
Inspected By HINA WYNE	Inspection Type ROUTINE INSPECTION	Consent By YUKI SAKAKIBARA	FSC DAISUKE TAKIGUCHI 2/19/28			

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						S
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use	X						S
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods	X						S
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				S
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		
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		
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		X
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

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

Inspector Observations: Hot running water at women's restroom was at 76F.

[CA] Hand washing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

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: Tofu was cooling at the 3-compartment sink sideboard.

[CA] Always cool food at the designated food prep table or at the food prep sink to prevent cross contamination.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Damaged floor in front of fryers in a kitchen.

[CA] Replace broken floor surface with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
SHRIMPS FRIED	HOT HOLDING	160.00 Fahrenheit	
WATER	HAND WASHING WOMEN RESTROOM	76.00 Fahrenheit	
SU-VAE	EGGS	150.00 Fahrenheit	
DOUGH	HOT HOLDING FOR RISE	130.00 Fahrenheit	
TOFU	COOLING IN ICE BATH	70.00 Fahrenheit	STARING TEMP AT 70F
SALMON	REACH IN FREZEER	20.00 Fahrenheit	
SOUP	HOT HOLDING	180.00 Fahrenheit	
BEEF STRIPS	FOOD PREP TABLE	42.00 Fahrenheit	
HOT WATER	MOP SINK	120.00 Fahrenheit	
SEA WEED	FOOD PREP TABLE	40.00 Fahrenheit	
NODDLES	REFRIGERATION	38.00 Fahrenheit	
FISH ROE	DRAWER REFRIGERATION	39.00 Fahrenheit	
SANITIZER	BUCKET	200.00 PPM	
TOFU	REACH IN COOLER	40.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
PORK FRIED	HOT HOLDING	145.00 Fahrenheit	
SANITIZER	DISHWASHER	200.00 PPM	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
DRINKS	REFRIGERATION	40.00 Fahrenheit	
STEAMED RICE	HOT HOLDING	136.00 Fahrenheit	

Overall Comments:

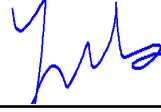
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **8/27/2024**. 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: Yuki Sakakibara
Manager

Signed On: August 13, 2024