

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0253926 - SARKU JAPAN @ VALLEY FAIR		Site Address 2855 STEVENS CREEK BL 2457, SANTA CLARA, CA		Inspection Date 03/21/2023		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 77 </div>		
Program PR0369998 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SAR CALIFORNIA HOLDCO II		Inspection Time 10:45 - 12:20			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By BIBO CHEN				FSC Bibo Chen 06/30/2024

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						S
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		X			
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records		X		X			
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						N
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			
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		
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		X
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		
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

The handwashing sink in the back area was completely blocked by a cart full of collapsed cardboard boxes making it impossible to wash hands at the handwash sink. [Corrective Action] Ensure handwash sink is accessible at all times to ensure employees are able to wash hands. [Corrected on Site] The cart full of collapse cardboard boxes was moved to the back hallway.

Follow-up By
03/23/2023

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

No written procedures and time markings observed for the sushi rice. Per operator, sushi rice was prepared at 10:30 am. [Corrective Action] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC). [Suitable Alternative] Operator placed a sticky note on the cap of the rice holder to indicate preparation time and a four hour discard time of 2:30 pm.

Follow-up By
03/23/2023

Minor Violations

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:

Chlorine sanitizer concentration in the 3 compartment sink was measured at 25 ppm. There was no active sanitizing at the time of inspection. [Corrective Action] Maintain chlorine sanitizer concentration at 100 ppm. [Corrected on Site] Operator adjusted chlorine concentration to be 100 ppm.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

Cleaver knife stored above the 3 compartment sink was observed with chips and cracks. [Corrective Action] Discard the knife. Metal chips may contaminate food.

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:

Observed chef using the same spatula to scoop raw beef, cook raw beef, and serve cooked beef. There is a potential for cross-contamination. [Corrective Action] Provide a separate utensil to scoop raw meats.

Pressurized cylinders near the soda rack in the back area was observed not secured to a rigid structure. [Corrective Action] Secure the pressurized cylinders to a rigid structure.

Performance-Based Inspection Questions

Needs Improvement - Proper cooking time & temperatures.
Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
chicken gzoya	hot holding unit	151.00 Fahrenheit	
cooked chicken	griddle	182.00 Fahrenheit	final
cooked shrimp	6 drawer unit	41.00 Fahrenheit	
chlorine sanitizer	3 compartment sink	25.00 PPM	
hot water	handwash sink	122.00 Fahrenheit	
hot water	3 compartment sink	138.00 Fahrenheit	
raw chicken	6 drawer unit	42.00 Fahrenheit	
milk	walk-in cooler	38.00 Fahrenheit	infrared
raw chicken	walk-in cooler	40.00 Fahrenheit	

Overall Comments:

Storage Unit SC120J is used to store equipment and to-go containers. No PHFs observed.

TPHC for shall be emailed to operator.

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 **4/4/2023**. 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: Bibo Chenj
Manager
Signed On: March 21, 2023