

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 FA0286967 - HINODEYA CAMPBELL TOWN		Site Address 2210 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 02/18/2026		Placard Color & Score GREEN 91		
Program PR0430397 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MASA SUSHI LLC		Inspection Time 13:30 - 14:30			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By HITOMI & SHUGO (M)				FSC Shugo Miura 12/26/29

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

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, 114125(b), 114141

Inspector Observations: Found black/brown like substance on white interior panel of ice machine. [CA] Routinely clean.

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: Found boxes of shell eggs stored above ready to eat foods in walk-in-cooler. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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: 1. Found leaking faucet at warewash sink (left side) when water is on. [CA] Secure leak. 2. Found hand sink located at front station slow draining. [CA] Ensure hand wash station is free flowing and in good repair.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Found loose CO2 tank near ice machine. [CA] Secure CO2 tank to rigid structure to prevent any accidental discharge.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
hot water	warewash/(2x) 1-comp/mop sink	120.00 Fahrenheit	
spinach noodle	counter	98.00 Fahrenheit	under TPHC, time mark observed
vegan creamy broth	warmer	172.00 Fahrenheit	
pork	counter	122.00 Fahrenheit	under TPHC, time mark observed.
soft boiled eggs	walk-in	40.00 Fahrenheit	
pork broth	stove top	171.00 Fahrenheit	
takoyaki	2 door upright freezer	-9.00 Fahrenheit	
bamboo	2 door reach in	39.00 Fahrenheit	
imitation fish	3 door cold top	40.00 Fahrenheit	
sweet tofu	3 door cold top	39.00 Fahrenheit	
beverage	2 door reach in	41.00 Fahrenheit	
chicken karage	counter	103.00 Fahrenheit	under TPHC, time mark observed
spinach noodles	walk-in-freezer	6.50 Fahrenheit	
beverage	1 door upright	40.00 Fahrenheit	
rice	walk-in	40.00 Fahrenheit	
chlorine	dish machine	50.00 PPM	
vegan creamy broth	walk-in	40.00 Fahrenheit	
eggrolls	1 door reach in freezer	10.20 Fahrenheit	
crispy kale	counter	67.00 Fahrenheit	under TPHC, time mark observed.
takoyaki	counter	93.00 Fahrenheit	under time as a public health control (TPHC), time mark observed.
soft boiled eggs	3 door cold top	41.00 Fahrenheit	
shitake broth	stove top	192.00 Fahrenheit	
shitake broth	walk-in	41.00 Fahrenheit	
warm water	handsink (cookline,warewash, (2x) RR)	100.00 Fahrenheit	

Overall Comments:

Inspection conducted in conjunction to CO0158963.

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 **3/4/2026**. 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: Shugo Miura
Manager
Signed On: February 18, 2026