

# 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

<b>Facility</b> FA0209474 - FUGETSU SAN JOSE		<b>Site Address</b> 4342 MOORPARK AV 20, SAN JOSE, CA 95129		<b>Inspection Date</b> 11/20/2024		<b>Placard Color &amp; Score</b> <div style="background-color: black; color: white; padding: 10px; text-align: center;"> <b>YELLOW</b>  <b>65</b> </div>		
<b>Program</b> PR0300866 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> KANSAI GOURMET SERVICE		<b>Inspection Time</b> 11:10 - 13:00			
<b>Inspected By</b> DENNIS LY		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> EDWARD				<b>FSC</b> Taichi Sakata 10/27/29

  

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						
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				N
K06	Adequate handwash facilities supplied, accessible			X				N
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records		X		X			
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		X			N
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		X
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		
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:** *Potentially hazardous foods measured at improper holding temperatures. Katsu and shrimp tempers held by the walk-in cooler door is measured at 70-75F. Imitation crab, raw shell eggs, and tofu skin stored on the prep table by the front cook line is measured at 62-65F. [CA] Potentially hazardous foods when not in active prep and holding shall be held at or below 41F - or at or above 135F.*

**[COS]** *Per employee, the katsu and shrimp tempers was prepared within the hour and immediately moved to active prep and service. The items from the front prep table were relocated into a refrigeration unit.*

Follow-up By  
11/26/2024

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

**Inspector Observations:** *Potentially hazardous foods (potato croquette, fried chicken, fried squid, fried pork) held in the display case warmer are subject to time rather than temperature but were not properly time-marked. [CA] Potentially hazardous foods that are subject to time rather than temperature shall be time-marked with the start/end of a 4 hour period where the food shall be discarded if not served.*

**[COS]** *Employee time-marked the food using the color indicator per their procedures.*

Follow-up By  
11/26/2024

K14 - 8 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:** *Employee at the front three compartment sink was observed manually washing utensils but did not complete the sanitizing step.*

**[CA]** *Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.*

**[COS]** *Employee created chlorine sanitizer at the three compartment sink and sanitized the previously washed utensils.*

Follow-up By  
11/26/2024

### Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

**Inspector Observations:** *Employee observed eating at the prep table in the back kitchen. [CA] No employee shall eat in the food preparation or storage areas.*

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations:** *Improper handwashing practice observed by multiple employees. Employee did not wash hands before putting on disposable gloves to handle food; employee washed hands while still wearing disposable gloves; employee washed hands without the use of soap. [CA] Employees shall properly wash hands using warm water, soap, and single-use paper towels as required.*

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

**Inspector Observations:** *Handwash sink at the front cook line was partially obstructed by equipment stored in front of the sink. [CA] Handwash sink shall be kept unobstructed and easily accessible to allow employees to properly wash hands when needed.*

**[COS]** *Employee shifted equipment to make the handwash sink more accessible.*

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

**Inspector Observations:** *Food that are prepared and prepackaged by the facility and placed out for self-service do not have proper labeling.*

**[CA]** *Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.*

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## Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.  
Needs Improvement - Adequate handwash facilities: supplied or accessible.  
Needs Improvement - Food contact surfaces clean, sanitized.

## Measured Observations

Item	Location	Measurement	Comments
Imitation crab	By front cook line	62.00 Fahrenheit	
Raw beef	Walk-in cooler	33.00 Fahrenheit	
Sushi	Grab and go cooler	41.00 Fahrenheit	
Cooked beef	Cook top	178.00 Fahrenheit	
Cheese	Walk-in cooler	41.00 Fahrenheit	
Raw salmon	Reach-in of food prep unit	40.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink - back kitchen	100.00 PPM	
Raw pork	Drawer cooler	37.00 Fahrenheit	
Poke bowl	Grab and go cooler	41.00 Fahrenheit	
Raw shrimp	Drawer cooler	34.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Raw fish	Walk-in cooler	35.00 Fahrenheit	
Potato croquette	Display case - warmer	108.00 Fahrenheit	TPHC
Scallops	Drawer cooler	29.00 Fahrenheit	
raw shell eggs	Walk-in cooler	40.00 Fahrenheit	
Fried pork	Display case - warmer	112.00 Fahrenheit	TPHC
Rice	Hot holding	150.00 Fahrenheit	
Katsu	Next to walk-in cooler	70.00 Fahrenheit	
inari	By front cook line	62.00 Fahrenheit	
Fried chicken	Display case - warmer	102.00 Fahrenheit	TPHC
Milk	Reach-in cooler	41.00 Fahrenheit	
Shrimp tempera	Next to walk-in cooler	75.00 Fahrenheit	
Raw chicken	Reach-in of food prep unit	41.00 Fahrenheit	
Takoyaki	Walk-in cooler	35.00 Fahrenheit	
Hot water	Three compartment sink - back kitchen	120.00 Fahrenheit	
Fried squid	Display case - warmer	100.00 Fahrenheit	TPHC
raw shell eggs	By front cook line	65.00 Fahrenheit	

## 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 **12/4/2024**. 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: Edward Shuichiro Asada  
Manager  
Signed On: November 20, 2024