

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 FA0299406 - JAPACURRY		Site Address 175 E EL CAMINO REAL C, MOUNTAIN VIEW, CA 94	Inspection Date 10/18/2024
Program PR0439409 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name SUKIYAKY LLC	Inspection Time 10:30 - 11:30
Inspected By JESSICA ZERTUCHE	Inspection Type LIMITED INSPECTION	Consent By MASA	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: No paper towels in restroom
[CA] - Provide soap and paper towels at all handwash sinks

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Found one live cockroach on the work table. Found 2 dead cockroaches on the floor in kitchen.

[CA] - Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies.
[COS] - Cockroach was killed. Clean facility, remove dead bodies. Obtain professional pest control service.

Follow-up By 10/23/2024

Submit a copy of the pest control report to: jessica.zertuche@deh.sccgov.org AND aleli.crutchfield@deh.sccgov.org

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 equipment not necessary to operation in facility, such as tools, tool box, unused white refrigerator, boba tea sinks (not installed), nail salon supplies.

[CA] The premises of each food facility shall be kept clean and free of litter and rubbish all clean and soiled linen shall be properly stored non-food items shall be stored and displayed separate from food and food-contact surfaces the facility shall be kept vermin proof.

Found gaps around the pipe below the handwash sink
[CA] - Seal gaps around pipe with caulking. Ensure it is smooth and easily cleanable.

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

Inspector Observations: A doorway was sealed near the cooking (previous owner had walkway into kitchen from boba prep area), and a cardboard-like material is used to cover.

[CA] - Cover this doorway with an approved wall material such as FRP. Walls must be smooth, durable and easily cleanable.

Ceiling panels missing near cookline
[CA] - Replace ceiling panels. Use white/smooth panels.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
ambient air	chest freezer	-5.00 Fahrenheit	
hot water	3-comp	120.00 Fahrenheit	
warm water	handwash sink	100.00 Fahrenheit	
warm water	restroom	100.00 Fahrenheit	

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Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: JAPACURRY

NEW OWNER: SUKIYAKY, LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 11/01/2024 - 10/31/2025. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted today.*

**Permit condition: none*

If planning to add any equipment, such as a mechanical dishwasher, submit plans to our department for approval.

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 **11/1/2024**. 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: Masanori Tanaka
owner
Signed On: October 18, 2024