

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 FA0208212 - OKAYAMA EXPRESS CORPORATION		Site Address 2587 N 1ST ST, SAN JOSE, CA 95131		Inspection Date 03/05/2025	
Program PR0305024 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name OKAYAMA EXPRESS CORP		Inspection Time 11:20 - 13:15
Inspected By GABRIEL GONZALEZ		Inspection Type ROUTINE INSPECTION		Consent By MEI (ANNIE) ZHAO - PIC	
				FSC Mei Zhao exp: 6/7/2029	

Placard Color & Score
GREEN
81

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						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records						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						
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	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
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		
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: 1. Cheese cause in squeeze bottle at the sushi bar measured 55F. Bottle is placed on top of ice pack. Per chef, the sauce was taken from the refrigerator about 1 hour ago.

2. Shrimp on a tray under the sushi bar measured 62F. Per chef, shrimp was taken from the fridge and rinsed 15 minutes ago.

3. Tempura vegetables and shrimp in a pan under lamps measured 122F - 130F.

4. Rice measured 65F in container at the sushi bar. Per PIC, rice was removed from the refrigerator about 1 hour ago.

[CA] PHF shall be held 41F or below, or 135F or above.

Exceptions include: 45F or below for raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and pasteurized milk products in originally sealed containers; and 130F or above for certain roasts, if cooked to an approved temperature and time.

[COS] Cheese sauce and shrimp were placed into refrigerator. Tempura items and sushi rice were time marked for discard within 4 hours.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food handler cards (FHC) are expired. [CA] Obtain valid FHCs. Keep FHCs at this facility for review upon request. FHC must be obtained from an American National Standards Institute (ANSI) accredited training provider.

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: Containers of raw beef and raw squid are stored on shelf above container of lettuce in the walk in fridge. [CA] Store raw meat/eggs of animal origin below RTE foods; ensure to store foods with higher cooking temperature requirements below those with lower cooking temperature requirements.

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: Hot hold lamps are not holding any of the tempura items at proper temperature. There is a make-shift heat shield used on the sides made of cardboard and foil. [CA] Obtain a properly functioning hot hold unit. Ensure unit is certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (examples: NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Dial face probe thermometer is limited to 50F minimum. [CA] Provide a calibrated metal probe thermometer. The thermometer must:

- (1) be suitable for measuring the internal temperature of food used at this facility. Thinner pieces of food will require a thermometer with the temperature reading mechanism at the tip of the probe.**
- (2) have a numerical scale, printed record, or digital readout in increments no greater than 2°F or over the intended range of use.**
- (3) be approved for sanitation (e.g. NSF approved).**

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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: Handwash sink in the kitchen is slow to drain. Per PIC, this issue is known and they clean out the drain pipe to fix it. [CA] Repair to drain properly. Recommend to seek service of a qualified plumber to ensure any underlying issue is fixed.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
CHLORINE	WAREWASH MACHINE	50.00 PPM	
SAUCE	WALK IN FRIDGE	40.00 Fahrenheit	
SQUID	1 DR MINI FRIDGE - KITCHEN	39.00 Fahrenheit	
ROE	CONTAINER ON ICE SHEET	41.00 Fahrenheit	recommend to provide ice along sides of container as well.
WATER	PREP SINK	127.00 Fahrenheit	
WATER	3 COMP SINK	125.00 Fahrenheit	
CURRY	2 DR PREP FRIDGE	39.00 Fahrenheit	
FISH SALAD	RIGHT SUSHI FRIDGE	39.00 Fahrenheit	
GYOZA	2 DR PREP FRIDGE	40.00 Fahrenheit	
TUNA	LEFT SUSHI FRIDGE	40.00 Fahrenheit	
SHRIMP	1 DR MINI FRIDGE - KITCHEN	37.00 Fahrenheit	
COOKED PORK	WALK IN FRIDGE	38.00 Fahrenheit	
CHICKEN	HOT HOLD UNIT - COUNTER	140.00 Fahrenheit	
SALMON	LEFT SUSHI FRIDGE	43.00 Fahrenheit	per chef, was prepped about 15 minutes ago.
SALMON	HOT HOLD UNIT - COUNTER	149.00 Fahrenheit	

Overall Comments:

Time as public health control (TPHC) template provided. Please keep this document readily available for review at this facility for both your employees and inspectors.

- Tempura items may be used under TPHC until properly functioning hot hold unit is provided.

Consumer advisory reminder statement is posted on wall at facility. Recommend to provide the statement on the menu, or on/at each table for maximum visibility of all consumers.

Reference: Consumer advisory consists of both disclosure AND reminder statements, using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.

'Disclosure' means a written statement that clearly includes either of the following:

- (1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)." And/or,**
- (2) Identification of the animal-derived foods marked by an asterisk * denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.**

'Reminder' means a written statement that identifies the animal-derived foods by an asterisk * that denotes a footnote that includes either of the following disclosure statements:

- (1) ""Written information regarding the safety of these food items is available upon request."" And/or,**
- (2) ""Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.""**

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 **3/19/2025**. 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.

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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

A. J. e

Received By: Mei (Annie) Zhao
PIC

Signed On: March 05, 2025