

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 FA0204660 - KANPAI RESTAURANT		Site Address 330 LYTTON AV, PALO ALTO, CA 94301		Inspection Date 10/28/2020	
Program PR0307007 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name OKURA INTERNATIONAL INC		Inspection Time 12:30 - 13:30
Inspected By JESSICA ZERTUCHE	Inspection Type ROUTINE INSPECTION	Consent By BIANLI AND BABA	FSC		

Placard Color & Score
GREEN
93

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				
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						S
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		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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	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

Social Distancing Protocol

01 - Signage Violation

Inspector Observations: Updated "Visitor Information" sign not posted [CA] Print the "Visitor Information" page and post at the entrance of the facility.

Signs informing customers on face coverings not provided on tables [CA] - After sanitizing each table between customer parties, dining establishments must place a sign or card (no smaller than 3 x 5 inches) at the table with at least the following or substantially similar instructions:

"Help us keep our business open, protect our staff, and protect fellow diners by following our simple guidelines: Keep your mask on until your food or drinks are served.

- Put your mask on whenever a server approaches your table.

- Put your mask on whenever you leave your table.

- Wash or sanitize your hands.

"Thank you for helping protect the health of our staff and your fellow customers!"

Reduced Maximum Capacity Signs are not posted [CA]-Post Reduced Maximum Capacity signs at all entrances to the corresponding "capacity-limited rooms/areas." The signs must be clearly visible to anyone entering the room/area. Link will be e-mailed to owner

02 - Face Covering Violation

Compliance of this category has been verified.

03 - Social Distance Violation

Compliance of this category has been verified.

04 - Clean and Sanitize Violation

Compliance of this category has been verified.

05 - General Violation

Compliance of this category has been verified.

Major Violations

06 - -

Inspector Observations: Customers not signing in upon entering or in advance with establishment [CA] - Indoor dining establishments must require at least one customer from each party seated together at a table to sign in upon entering the establishment (or in advance via remote sign-in), providing the following information: i. Their full name, phone number, and email address; ii. The date and time of their entry into the establishment (or of their reservation, if signing in in advance); and iii. Confirmation that all individuals seated together at the table reside in the same household. Businesses must maintain these records for at least 21 days.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Raw fish inside far right sushi refrigerator measured at 44F

[CA] - Maintain at 41F or below.

[COS]- Fish moved to second sushi refrigerator as it is maintaining 41F or below. Use right refrigerator for vegetables.

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K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: *Light covers missing in room with freezers*

[CA] - Provide light covers

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 gaps around pipe below dishwasher*

[CA] - Seal all gaps around any pipes to less than 1/4 inch.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
raw chicken	walk in	41.00 Fahrenheit	
hot water	3-comp	120.00 Fahrenheit	
noodles	walk in	36.00 Fahrenheit	
warm water	sushi handwash sink	100.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
raw fish	left sushi refrigerator	41.00 Fahrenheit	
raw salmon	top sushi unit	40.00 Fahrenheit	
raw fish	right sushi refrigerator	44.00 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 **11/11/2020**. 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:

Signed On: October 28, 2020

Comment: Due to COVID-19 procedures, no signature obtained.
This report e-mailed to:
Baba Koichi <kb94303@yahoo.co.jp>