

# 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 FA0212534 - AMAKAI		Site Address 4300 GREAT AMERICA PY 156, SANTA CLARA, CA 95051		Inspection Date 11/12/2024	
Program PR0306302 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name AMAKAI LLC		Inspection Time 12:45 - 14:45
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION		Consent By HOANG ANH LAM	FSC	

Placard Color & Score
<b>GREEN</b>
<b>79</b>

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						
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	X			
K06 Adequate handwash facilities supplied, accessible			X	X			
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						
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		X
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		
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		

# OFFICIAL INSPECTION REPORT

Facility FA0212534 - AMAKAI	Site Address 4300 GREAT AMERICA PY 156, SANTA CLARA, CA 95054	Inspection Date 11/12/2024
Program PR0306302 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name AMAKAI LLC	Inspection Time 12:45 - 14:45
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

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

**Inspector Observations: Eel in toaster oven measured to 112F and sushi rice at countertop measured to be 73F. Per employee rice is only kept from 11:00AM-2:00PM and then discarded after lunch period and new rice is cooked for every service period and discarded. (Service periods listed on door area 11:00AM-2:00PM and 5:00PM-9:00PM.**

**Per employee roasted eel is kept warm in the toaster oven and reheated for service and then at the end of the service period returned to the cooler. Per operator eel is discarded at the end of every service period. No procedures available for review on site at time of inspection.**

**[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.**

**[COS] At the end of the lunch period operator discarded both the eel and rice. Operator wrote SOPs for TPHC with inspector.**

### Minor Violations

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

**Inspector Observations: Employee observed to be handling raw fish and then handling handles of coolers and prior to washing hands [CA] Employee shall wash hands after handling raw meats and prior to handling any food that will be ready to eat with soap and warm water.**

**[COS] Employee washed his hands.**

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

**Inspector Observations: Handwash sink in back area observed to be blocked by cart and trash can. Employee observed washing hands in dirty compartment of 3-comp sink in back area and other handwash sink available in front cooking area. [CA] Keep all handwash sink unobstructed and readily accessible for handwashing. [CA] Cart was moved to clear sink.**

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

**Inspector Observations: Crab salad measured to be 44F in shallow ice bath. Per employee when large rush he puts crab salad on ice for easy access and returns crab salad into sushi display case when done.**

**[CA] PHFs shall be held at 41°F or below or at 135°F or above. When using an ice bath ensure ice and water sufficiently covers the sides of the food container such that there is enough surface area for cold transfer.**

**[COS] Employee returned crab salad to sushi display case.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Facility missing test stripes for sanitizer and high temp dishwasher. [CA] Provide thermostripes and quat ammonia test stripes.**

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: 1) Cardboard observed to be used as liner on shelves and under tables.**

**[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.**

**2) Mold observed on lid of ice machine. [CA] Clean ice machine and maintain in good repair.**

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## Performance-Based Inspection Questions

N/A

## Measured Observations

Item	Location	Measurement	Comments
Raw chicken	2 door reach in cooler	39.00 Fahrenheit	
Minced tuna	Ice bath	39.00 Fahrenheit	
Raw chicken	Cookline prep cooler	41.00 Fahrenheit	
Tofu	2 door reach in cooler	40.00 Fahrenheit	
Soup broth	Stove top	169.00 Fahrenheit	
Raw beef	2 door reach in cooler	39.00 Fahrenheit	
Feta cheese	double sided glass cooler	40.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 Fahrenheit	
Fish egg	Sushi dispaly case	41.00 Fahrenheit	
Crab salad	Ice bath	44.00 Fahrenheit	
Omelette	Sushi dispaly case	40.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Miso soup	Soup well	181.00 Fahrenheit	
Tofu	Beverage cooler by front	41.00 Fahrenheit	
Rinse cycle	Under the counter dishwasher	160.00 Fahrenheit	
Tomato salad	double sided glass cooler	41.00 Fahrenheit	
Warm water	handwash sink	100.00 Fahrenheit	
Hardboiled egg	Cookline prep cooler	41.00 Fahrenheit	
Ice cream	Upright freezer	9.00 Fahrenheit	

## Overall Comments:

**NOTE: 1) Prep sink observed to be used in conjunction with 3-comp sink for dishwashing. Per operator, prep sink is cleaned and sanitized prior to use for food prep and food prep occurs before lunch period and then sink is converted for use for dishwashing during service periods.**

**2) Plentiful ghost kitchen is operated out of this kitchen. This facility's purchases and prepares the food under the Plentiful name for online pick up orders. Permit shall change name to reflect Amakai / Plentiful.**

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 **11/26/2024**. 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




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**Received By:** Hoang Anh Lam  
Co-Owner

**Signed On:** November 12, 2024