

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 FA0202332 - OKAWA SUSHI		Site Address 1191 E CALAVERAS BL, MILPITAS, CA 95035		Inspection Date 05/06/2026		Placard Color & Score GREEN 79		
Program PR0302523 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name B & W ISLAND INC		Inspection Time 14:30 - 16:00			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By BENNY				FSC Lei Jiang 09/12/2027

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						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			N
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	X	
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:

1. Raw shell eggs at the cookline were observed left out and was measured at 70 degrees Fahrenheit. Per PIC, eggs were taken out from refrigeration since 11:00 AM.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

[Suitable Alternative] PIC will cook the eggs immediately.

2. Spicy tuna, crab salad, tobiko, green mussel, cooked fish, sushi rolls were observed left out at room temperature at the sushi bar. Per PIC, those food items were made at 1:00 PM and may be returned to refrigeration within 4 hours if not busy.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

[Suitable Alternative] PHFs that have been taken out from refrigeration or have been cooked and will be left out at room temperature will be discarded after 4 hours.

3. MINOR. Potentially Hazardous Foods in the 2 door undercounter cooler and the sashimi display case at the sushi bar were measured at 43 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Foods at or below 41 degrees Fahrenheit.

Minor Violations

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

Inspector Observations:

Observe missing or expired employee Food Handler's Cards.

[Corrective Action] Ensure Food Handler's Card are current and valid.

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

Inspector Observations:

Lack of paper towels in the paper towel dispenser at the handwash sink at the cookline. Loose paper towels were available nearby.

[Corrective Action] Ensure paper towel dispenser is stocked with paper towels at all times.

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

Inspector Observations:

Fruit flies observed at the dry storage area by the small walk-in cooler.

[Corrective Action] Eliminate fruit flies using safe methods.

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:

Raw chicken stored above vegetables in the walk-in cooler.

[Corrective Action] Store raw chicken at the lowest shelf.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Heavy dust accumulation on the exhaust vent in the restrooms.

[Corrective Action] Thoroughly clean and maintain clean.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
hot water	3 compartment sink	139.00 Fahrenheit	
raw shell eggs	shelf in kitchen	70.00 Fahrenheit	
hot water	handwash sink	117.00 Fahrenheit	
raw shell eggs, salmon, chicken	walk-in cooler	40.00 Fahrenheit	
tuna, salmon	sashimi display case	43.00 Fahrenheit	
salmon	2 door prep cooler	40.00 Fahrenheit	
salmon	2 door undercounter cooler	43.00 Fahrenheit	
chlorine sanitizer	dishwasher machine	50.00 PPM	

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 **5/20/2026**. 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: Benny
person in charge

Signed On: May 06, 2026