

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 FA0286048 - YAICHI JAPANESE RESTAURANT | | Site Address 668 BARBER LN, MILPITAS, CA 95035 | | Inspection Date 04/13/2026 | |
| Program PR0428889 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | | | Owner Name NOBU KASHIMA | | Inspection Time 11:55 - 13:45 |
| Inspected By MAVERICK CHIN | Inspection Type ROUTINE INSPECTION | | Consent By NOBU | FSC Nobu Kashima 10/27/2029 | |

| |
|-----------------------|
| Placard Color & Score |
| GREEN |
| 82 |

| 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 | | | | |
| K07 Proper hot and cold holding temperatures | | | X | | | | S |
| K08 Time as a public health control; procedures & records | | | X | | | | S |
| 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 | 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 | | | | | | S |

| 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 | X | |
| 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 | | |
| 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

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:

Hand wash station at the cook-line lacked soap in its wall mounted dispenser.

***Note: Available hand wash station with available soap was located nearby**

Wiping cloth bucket observed stored in the basin of the hand sink at the entrance to the kitchen.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

Handwashing facility shall be clean, unobstructed, and accessible at all times.

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

Inspector Observations:

Miso soup measured 49F while maintained in a metal container on a prep table. Per staff, they had taken it out of refrigeration less than 30 minutes prior, and planned on reheating it for service.

Two bowls of tuna measured 44F and 47 respectively while maintained on top of the prep cooler inserts at the prep cooler at the cook-line. Per staff, they only take small quantities out at a time, and the items had been taken out of refrigeration 35 minutes prior.

Cooked pork measured 49F while maintained in two metal containers in an improper ice bath across from the cook-line. Per staff, items had been taken out of refrigeration less than 45 minutes prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Miso soup reheated to greater than 165F and served. Tuna and pork to be served or else discarded by the end of lunch service.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Facility could not provide written SOP's (standard operating procedures) for chicken wings subjected to time as a public health control held at the cook-line.

[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.

***Note: Facility owner has opted to provide his own written SOP's.**

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

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Inspector Observations:

Employee observed manually warewashing in quaternary ammonium sanitizer that measured less than 100 ppm.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Employee drained and refilled sink. Quaternary ammonium sanitizer remeasured at 200 ppm.

***Note: Ensure quaternary ammonium sanitizer is refilled at a rate necessary to maintain at 200 ppm, or at manufacturer specified concentration.**

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Can of raid stored on a lower shelving unit adjacent to the three compartment sink.

[CA] Discontinue the use of unapproved insecticide.

Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

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:

Facility has added a gas-powered deep fryer, noodle making machine, mixing machine, and a retarder proofer (bread machine) without submitting plans to DEH Plan Check.

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|----------------------------|
| Follow-up By 04/20/2026 |
|----------------------------|

[CA] Submit plans for the aforementioned pieces of equipment to DEH Plan Check at dehplancheck@deh.sccgov.org. Failure to comply by 4/20/2026 will result in the equipment being impounded.

***Note: Aforementioned equipment was not in active use.**

Consulted with Senior REHS K. Bethea from DEH Plan Check.

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:

Employee's keys observed stored dangling on a hook directly above a large stock pot of broth cooling the one compartment preparation sink.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

| <u>Item</u> | <u>Location</u> | <u>Measurement</u> | <u>Comments</u> |
|-------------------------------|---|--------------------|-----------------|
| frozen octopus balls | upright freezer | 19.00 Fahrenheit | |
| frozen squid | upright freezer | 19.00 Fahrenheit | |
| hot water | three compartment sink | 120.00 Fahrenheit | |
| tuna | prep cooler- cook-line | 44.00 Fahrenheit | 44F, 47F |
| quaternary ammonium sanitizer | three compartment sink | 100.00 PPM | less than |
| salmon | prep cooler - cook-line | 38.00 Fahrenheit | |
| miso soup | prep cooler - cook-line | 38.00 Fahrenheit | |
| imitation crab | two-door upright cooler - right | 41.00 Fahrenheit | |
| raw beef | two-door upright cooler - right | 41.00 Fahrenheit | |
| noodles | prep cooler - cook-line | 38.00 Fahrenheit | |
| warm water | hand sink - kitchen entrance | 100.00 Fahrenheit | |
| hot water | two compartment prep sink | 120.00 Fahrenheit | |
| soy sauce | two-door under-counter cooler - cook-line | 41.00 Fahrenheit | |
| ambient | one-door under-counter cooler | 38.00 Fahrenheit | no PHF |
| ambient | two-door under-counter cooler - cook-line | 33.00 Fahrenheit | |
| rice | rice warmer | 174.00 Fahrenheit | |
| hot water | one compartment prep sink | 120.00 Fahrenheit | |
| raw pork | two-door upright cooler - left | 39.00 Fahrenheit | |
| raw chicken | two-door upright cooler - left | 39.00 Fahrenheit | |
| warm water | hand sink - cook-line | 100.00 Fahrenheit | |

Overall Comments:

Plan check requirements to be emailed to the owner.

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 **4/27/2026**. 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: Nobu Kashima
Owner

Signed On: April 13, 2026