

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 FA0207285 - GOMBEI JAPANESE RESTAURANT		Site Address 193 JACKSON ST, SAN JOSE, CA 95112		Inspection Date 03/05/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 78 </div>		
Program PR0300599 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name FUKUSAN CORPORATION		Inspection Time 11:30 - 13:00			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By YUJI SHABANA				FSC YUJI SHABANA 2/2/30

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						
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		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							
K19	Consumer advisory for raw or undercooked foods							
K20	Licensed health care facilities/schools: prohibited foods not being offered							
K21	Hot and cold water available			X				N
K22	Sewage and wastewater properly disposed							
K23	No rodents, insects, birds, or animals			X				N

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	X	
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		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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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: Mackerel fillet was measured 92F. It was partially grilled 2 1/2 hours ago.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: One out of two hand washing sinks are around 76F.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

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

Inspector Observations: Rodent dropping was observed at three different locations: Next to cook line storage with freezer, storage with three refrigeration, and storage area with warewash.

[CA] Clean and sanitize area of dead cockroaches or old droppings. Work with pest control service to eliminate the problem.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Cardboard in use to line shelving and floor.

[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.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Reusing wiping cloth to clean cutting board and knife.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium). Wiping cloths shall be free of food debris and visible soil.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Grease debris under the cook line and dishwasher.

[CA] Clean hard to reach areas more frequently. Deep clean to get rid of debris.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: Health permit was not posted in public view.

[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

[SA] Manger think it might get stolen. keep copies of certifications and permit in a folder for a inspector to review.

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
SHRIMPS	REFRIGERATION	41.00 Fahrenheit	
STEAK	FOOD PREP TABLE	40.00 Fahrenheit	
TOFU	ICE BATH	20.00 Fahrenheit	
CHICKEN	ROOM TEMP	105.00 Fahrenheit	PREP
SANITIZER	DISHWASHER	200.00 PPM	
CHICKEN	GRILL	198.00 Fahrenheit	
MISO SOUP	HOT HOLDING	160.00 Fahrenheit	
HOT WATER	HAND WASHING 2	76.00 Fahrenheit	
HOT WATER	HAND WASHING 1	100.00 Fahrenheit	
MACKEREL FILLET	ROOM TEMP	92.00 Fahrenheit	PREP/IMPOUND
RICE	HOT HOLDING	162.00 Fahrenheit	
HOT WATER	2-COMP FOOD PREP SINK	120.00 Fahrenheit	
SALAD	REFRIGERATION	40.00 Fahrenheit	
SANITIZER	BUCKET	100.00 PPM	
TARTER SAUCE	FOOD PREP TABLE	42.00 Fahrenheit	
PORK	REFRIGERATION	36.00 Fahrenheit	
TERIYAKI SAUCE	HOT HOLDING	136.00 Fahrenheit	
DUMPLING	FREEZER	15.00 Fahrenheit	
STEAK	GRILL	196.00 Fahrenheit	
TUNA	REFRIGERATION	42.00 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 **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.

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: YUJI SHABANA
MANAGER
Signed On: March 05, 2025