

# 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

<b>Facility</b> FA0205972 - DAN IZAKAYA		<b>Site Address</b> 1306 SARATOGA AV, SAN JOSE, CA 95129		<b>Inspection Date</b> 09/12/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>75</b> </div>		
<b>Program</b> PR0301855 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> TANTO CORPORATION		<b>Inspection Time</b> 11:30 - 13:00			
<b>Inspected By</b> HINA WYNE		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> AKARI IKEDA				<b>FSC</b> YASUMITSU YAMAMOTO 11/17/2024

  

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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		X			S
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records			X	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						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display						X	S
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		
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	X	
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
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		X
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0205972 - DAN IZAKAYA	Site Address 1306 SARATOGA AV, SAN JOSE, CA 95129	Inspection Date 09/12/2024
Program PR0301855 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TANTO CORPORATION	Inspection Time 11:30 - 13:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Only handwashing sink in the kitchen holding water container and sink was blocked with a trash can.**

**[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.**

**[COS] Handwashing sink was made unobstructed.**

### Minor Violations

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

**Inspector Observations: Sushi chef was missing time marking for rice.**

**[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] Chef filled out the log sheet.**

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

**Inspector Observations: Rice container without common name.**

**[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.**

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: Broken handle for the one door freezer.**

**[CA] Replace broken handle to maintain.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Ice scoop inside the ice container touching at the tea station.**

**[CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: Missing thermometer for the cold holding display for the sushi meat.**

**[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.**

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

**Inspector Observations: Facility use sponges to clean utensils.**

**[CA] Sponges shall not be used in contact with cleaned and sanitized or in-use food-contact surfaces.**

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: Broken light switch board in the back storage area.**

**[CA] Replace or secure light switch board to eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.**

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

**Inspector Observations: Rice on floor under the shelving with rice in the back area.**

**[CA] Keep floor clean from food debris.**

# OFFICIAL INSPECTION REPORT

Facility FA0205972 - DAN IZAKAYA	Site Address 1306 SARATOGA AV, SAN JOSE, CA 95129	Inspection Date 09/12/2024
Program PR0301855 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TANTO CORPORATION	Inspection Time 11:30 - 13:00

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
RICE	HOT HOLDING	135.00 Fahrenheit	
DRINKS	REFRIGERATION	40.00 Fahrenheit	
PORK	STOVE	160.00 Fahrenheit	
SALMON	COLD HOLDING DISPLAY	40.00 Fahrenheit	
SANITIZER	DISHWASHER	50.00 PPM	
CHICKEN	COLD HOLDING DISPLAY	40.00 Fahrenheit	
SALMON	COLD HOLDING	42.00 Fahrenheit	
HOT WATER	2-COMP PREP SINK	120.00 Fahrenheit	
SCALLOPS	FOOD PREP TABLE	41.00 Fahrenheit	
BAKED EGG CAKE	COLD DISPLAY	44.00 Fahrenheit	
STEAMED RICE	RICE POT	120.00 Fahrenheit	TPHC
TERIYAKI FISH	COLD HOLDING	40.00 Fahrenheit	
HOT WATER	HANDWASHING	100.00 Fahrenheit	
FISH EGG	FOOD PREP TABLE	43.00 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 **9/26/2024**. 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



Received By: AKARI IKEDA  
MANAGER  
Signed On: September 12, 2024