

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 FA0301659 - GYU-KAKU JAPANESE BBQ RESTAURANT		Site Address 28 N ALMADEN AV 70, SAN JOSE, CA 95110		Inspection Date 05/06/2026	
Program PR0443088 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name REINS INTERNATIONAL CALI		Inspection Time 15:10 - 16:45
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION	Consent By HTIN TUN	FSC Htin Tun 11/23/2027		

Placard Color & Score
GREEN
77

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		X			N
K07 Proper hot and cold holding temperatures	X						
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		
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	X	
K42 Garbage & refuse properly disposed; facilities maintained	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0301659 - GYU-KAKU JAPANESE BBQ RESTAURANT	Site Address 28 N ALMADEN AV 70, SAN JOSE, CA 95110	Inspection Date 05/06/2026
Program PR0443088 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name REINS INTERNATIONAL CALIFORNIA	Inspection Time 15:10 - 16:45
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:

There was no soap available at the only handwash station in the cookline. The soap dispenser was missing from the handwash station.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times. Reinstall a wall mounted soap dispenser and maintain restocked.

[SA] A pump bottle of soap was made available.

Minor Violations

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

Inspector Observations:

Small drain flies were observed in the bar area.

[CA] Ensure to maintain the facility free of animals, pests, and vermin.

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 was found stored above produce in the drawer coolers across the fryer.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

[COS] PIC rearranged the items in the cooler.

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 lacks testing materials for their hot water dishwasher.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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:

The sake dispenser is in disrepair and leaking.

[CA] Ensure to maintain equipment clean and in good repair.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

The waste pipes leading to the floor sink near the ice machine lack an air gap.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap into a floor sink or other approved type of receptor.

OFFICIAL INSPECTION REPORT

Facility FA0301659 - GYU-KAKU JAPANESE BBQ RESTAURANT	Site Address 28 N ALMADEN AV 70, SAN JOSE, CA 95110	Inspection Date 05/06/2026
Program PR0443088 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name REINS INTERNATIONAL CALIFORNIA	Inspection Time 15:10 - 16:45

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations:

The garbage enclosure room has a large amount of rodent droppings and evidence of nesting in discarded furniture. Per PIC, the property manager is responsible for maintaining the room clean.

[CA] Refuse enclosure not kept clean of debris. The area is an attractant and harborage for vermin. Clean the refuse enclosure room.

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

Inspector Observations:

- 1. The floor behind the upright freezer at the cookline has an accumulation of food debris.**
- 2. The floor at the bar has an accumulation of food debris and is sticky.**
- 3. The floor and wall behind the upright dishwasher has an accumulation of debris.**

[CA] Ensure to maintain the floors, walls, and ceilings of the facility clean and in good repair.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Soft Boiled Egg	Prep Cooler	39.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	300.00 PPM	200-400 ppm ok
Chicken	Drawer Cooler	39.00 Fahrenheit	
Soup	Stove	140.00 Fahrenheit	
Rice	Rice Cooker	140.00 Fahrenheit	
Beef	Drawer Cooler	40.00 Fahrenheit	
Beef	Walk in Freezer	2.00 Fahrenheit	IR
Shrimp	Drawer Cooler	40.00 Fahrenheit	
Rice	Rice Cooker	150.00 Fahrenheit	
Tofu	Ice Bath	36.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Beef	Prep Cooler	39.00 Fahrenheit	
Water	Upright Dishwasher	186.00 Fahrenheit	
Gyoza	Drawer Cooler	38.00 Fahrenheit	
Water	Handwash Sinks	100.00 Fahrenheit	
Ice Cream	Ice Cream Freezer	12.00 Fahrenheit	

Overall Comments:

Notes:

- Per PIC, there was a sewage back up at the floor sink near the ice machine last night during closing which they were able to repair. No back up or drainage issues observed at the floor sink.**
- Facility to forward property management contact information to discuss compliance with refuse area.**
- Reviewed pest control reports. Pest control technician noted on 4/23/26 that syrups stuck to the bar floor would likely lead to small fly issues. Ensure to correct concerns noted by pest control company.**

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.

OFFICIAL INSPECTION REPORT

Facility FA0301659 - GYU-KAKU JAPANESE BBQ RESTAURANT	Site Address 28 N ALMADEN AV 70, SAN JOSE, CA 95110	Inspection Date 05/06/2026
Program PR0443088 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name REINS INTERNATIONAL CALIFORNIA	Inspection Time 15:10 - 16:45

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: Htin Tun
Store Manager

Signed On: May 06, 2026