

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 FA0210103 - OKAYAMA RESTAURANT	Site Address 565 N 6TH ST A, SAN JOSE, CA 95112	Inspection Date 06/24/2024
Program PR0301140 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name KOO, KYUNGOH	Inspection Time 12:40 - 13:40
Inspected By HELEN DINH	Inspection Type LIMITED INSPECTION	Consent By TIM (PIC)

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Major:

1. Measured the following PHFs holding between 50F - 59F in 2 door sliding display case (front): tuna, habachi, and salmon.

2. Measured breaded chicken holding at 50F in 1 door upright at cooks line.

3. Measured imitation fish (naruto) holding at 54F on ice bath in back near cooks line.

Per operator, PHFs placed there less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F. [COS]

Operator directed to relocate PHFs to other refrigeration unit and add ice to ice bath in back (near cooks line).

Minor:

1. Measured the following PHFs holding between 43F - 44F in 2 door sliding display case at front service: spicy tuna, salmon, albacore and octopus.

2. Measured fish holding at 47F in 1 door upright near cooks line.

Per operator, PHFs placed there less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F.

Minor Violations

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: Found a cabbage with brown discoloration near root of vegetable on shelf in back area.

[CA] Ensure to remove any deteriorated/damaged food product from service.

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: 1. Found cloth towel stored in direct contact with sushi rice at front service line. [CA]

Relocate cloth linen, ensure linen does not come in direct contact with food items.

2. Found missing/broken lid for bulk bins in back storage area. [CA] Provide lids for bulk bin, ensure lids are 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: Found hand wash station without hot running water at front display case. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F. [COS] Observed a plumber on site. Plumber repaired hand wash station. Observed hot water functional.

Note: There are a total of 2 hand wash station at front service line.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
spicy tuna	2 door sliding display case (L)	44.00 Fahrenheit	
wonton	2 door reach in	41.00 Fahrenheit	
salmon	2 door sliding display case (R)	50.00 Fahrenheit	between 50F - 51F for less than 4 hours. COS- relocate and or add ice.
imitation crab	2 door reach in	58.00 Fahrenheit	diligent prep
ambient	2 door upright (front)	40.00 Fahrenheit	
albacore	2 door sliding display case (L)	44.00 Fahrenheit	
hot water	warewash	120.00 Fahrenheit	
tuna	2 door sliding display case (L)	59.00 Fahrenheit	for less than 4 hours. COS- relocate and or add ice.
tofu	1 door upright	41.00 Fahrenheit	
fish	1 door upright freezer	26.00 Fahrenheit	
breaded chicken	1 door upright	50.00 Fahrenheit	for less than 4 hours. COS-relocate
wonton	1 door upright freezer	24.00 Fahrenheit	
imitation fish (naruto)	under ice	54.00 Fahrenheit	for less than 4 hours. COS-add ice
miso soup	warmer	158.00 Fahrenheit	
octopus	2 door sliding display case (L)	43.00 Fahrenheit	
fish	1 door upright	37.00 Fahrenheit	
warm water	handsink (2 front & 2RR)	100.00 Fahrenheit	
sushi rice	holder	100.00 Fahrenheit	
hamachi	2 door sliding display case (R)	50.00 Fahrenheit	between 50F - 51F for less than 4 hours. COS- relocate and or add ice.
fish	2 door upright @ cooks line	47.00 Fahrenheit	
chlorine	dish machine	50.00 PPM	
salmon	2 door sliding display case (L)	44.00 Fahrenheit	
ambient	2 door reach in (front)	40.00 Fahrenheit	
chicken	warmer	169.00 Fahrenheit	
ambient	1 door upright	34.00 Fahrenheit	
imitation crab	2 door upright (front)	59.00 Fahrenheit	diligent prep
tuna	2 door sliding display case (R)	51.00 Fahrenheit	for less than 4 hours. COS- relocate and or add ice.
breaded pork	1 door upright	41.00 Fahrenheit	
fish	2 door reach in freezer	15.90 Fahrenheit	

Overall Comments:

Note: Inspection conducted in conjunction to CO0154748.

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 **7/8/2024**. 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: Tim Van
PIC
Signed On: June 24, 2024