

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 FA0200349 - KAIZEN		Site Address 330 E HAMILTON AV, CAMPBELL, CA 95008		Inspection Date 09/24/2026		Placard Color & Score YELLOW 33		
Program PR0301605 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name WANGS INC		Inspection Time 11:30 - 16:40			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By JACKIE				FSC Enrique Lopez 9/14/2027

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						
K04	Proper eating, tasting, drinking, tobacco use			X				N
K05	Hands clean, properly washed; gloves used properly		X		X			N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods		X					N
K10	Proper cooking time & temperatures	X						S
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		
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	X	
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		

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K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *2ND REPEAT VIOLATION*

Observed multiple food handling employees using the wiping cloth as a method of cleaning hands before handling cooking equipment and food.

Follow-up By 09/29/2026

[CA] Ensure employees are properly washing hands as required. Employees shall wash their hands in all of the following instances:

1. Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
2. After touching bare human body parts other than clean hands and clean, exposed portions of arms.
3. Immediately after using the toilet room and again when returning into the kitchen.
4. After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
5. After handling soiled equipment (including wiping cloths) or utensils.
6. During food preparation as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
7. When switching between working with raw food and working with ready-to-eat foods.
8. Before initially putting gloves on for working with food.
9. Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
10. After engaging in other activities that contaminate the hands.

[COS] Asked food employee to wash hands before returning to cook line.

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

Inspector Observations: *2ND REPEAT VIOLATION*

At the entry of the cook line the hand wash station was completely blocked by a preparation table. The closest hand wash sink near the kitchen was not stocked with paper towels.

Follow-up By 09/29/2026

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times and single-use sanitary towels shall be provided in dispensers;

[COS] PIC moved the preparation table during inspection to make the hand wash sink available to food handling employees.

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

Inspector Observations: Observed multiple PHF's demonstrating improper cold holding:

1. Salmon 49-51F
2. Tuna 48-50F
3. Albacore 48-50F
4. Sweet shrimp 48-50F

Follow-up By 09/29/2026

Per PIC, these items were stored overnight in the two door under counter fridge and placed inside the sushi display case on the right side of the sushi prep line about 1 hour prior to inspection. Ambient temperature of the two door under counter fridge and the sushi display case ranged from 48-50F. The above items were voluntary condemned & discarded.

Additionally, the sushi display case closest to the dinning room had improper cold holding of 10-15 small sushi serving plates of fish (salmon, albacore, yellow-tail, tuna) that had measured at 43-45F. Ambient temperature of unit measured at approximately 43F- 46F. These items were held overnight in the walk-in cooler and then brought to prep/service around 10AM. PIC to discard these items at 2PM.

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

[COS]/[SA] The food items that measured 41F or above for more than 4 hours were voluntarily discarded. Other food items that have been out of temperature for less than 4 hours were relocated to the walk in cooler to cool down OR time marked to be discarded at 2 pm (4 hours after it was removed from temperature control).

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *MAJOR*

In the prep line cooler at the cook line, shrimp tempura measured at approximately 50F stored in a container and sealed with a lid. Cook stated tempura was cooked last night.

Follow-up By
09/29/2026

***MINOR* Observed three separate containers of cooked chicken covered with a lid in the three door under-counter fridge near the cook line measuring at 43-44F. Per PIC, these items were prepped, cooked and placed into the fridge about 2 hours prior to inspection.**

Additionally, inside the walk-in cooler there was two containers with lids of cooked salmon measuring at 49F and was also placed inside the walk-in cooler about 2 hours prior to inspection.

[CA] After cooking, reheating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.

Approved cooling methods include:

- 1) Placing the food in shallow pans**
- 2) Separating the food into thinner or smaller portions.**
- 3) Using rapid cooling equipment (Ex. blast chiller)**
- 4) Using containers that facilitate heat transfer (ex. stainless steel)**
- 5) Adding ice as an ingredient**
- 6) Using ice paddles**
- 7) Using an ice bath and stirring frequently**
- 8) Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.**

**[COS] PIC removed lids from above items to ensure adequate cooling.
Tempura was voluntarily discarded.**

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *2ND REPEAT VIOLATION*

During food handler review, PIC was unable to provide one of the cooks food handler card.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Observed employee drinking out of a coke can near the cook line.

[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

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

Inspector Observations: Observed minor dented can of beans from Trader Joe's in back storage.

[CA] Remove hermetically sealed cans and prepackaged food storage bags that appear to have any damage present. Maintain food in good condition.

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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

Inspector Observations: *2ND REPEAT VIOLATION*

Observed ice machine near mechanical ware-washing had mold-like substance present. There was no evidence of contamination of ice present during inspection.

[CA] Properly sanitize the interior surfaces of the ice machine. All food contact-equipment should be clean at all times.

Washed and wet containers stacked on top of each other at ware-wash area.

[CA]: Equipment shall properly air dry prior to stacking.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Observed shellstock tags for oyster's present but not in chronological order.

[CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.

Shellstock tags not attached to shellstock container.

[CA]: The identity of the shell stock (certification tag) must be attached to their storage containers.

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

Inspector Observations: Warm water at hand wash sink near the sake station measured at 78F.

[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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

Inspector Observations: Observed flies throughout the facility including areas near ware washing stations, food storage prep and mop sink. No direct contamination at the time of inspection.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Observed equipment such as the stove top, deep fryer, ventilation hood, and fridges has food residue build-up.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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: Observed the two door under-counter cold holding unit measuring an ambient temperature of 48F. Additionally, the two sushi cold holding display units closest to entrance measured at an ambient temperature of 46-49F.

Follow-up By
09/29/2026

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Observed the following residential equipment: Ninja food blender and cold holding fridge (Brand: Midea).

[CA] Remove all residential equipment and if needed, when purchasing new and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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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: *2ND REPEAT VIOLATION*

Observed multiple cooking utensils near cook line and sushi bar being stored in standing water.

[CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

Food scoop handles inside food storage containers were also placed in the way that touched stored food.

[CA]: Store scoops so handles are not in direct contact with food.

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

Inspector Observations: The three door under counter fridge near the cook line did not have a thermometer present. Additionally, the sushi display cases in the sushi prep area lacked thermometers.

[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: *2ND REPEAT VIOLATION*

Wiping clothes were stored on top of food contact surfaces and non-food contact surfaces without being placed back in sanitizer buckets.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use: 100 ppm - chlorine.

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: Observed holes throughout the facility in the following areas: beneath ware washing units, behind cold holding units and storage area.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harbors of vermin.

Observed an employee's phone and sweater being stored beneath the sushi preparation counter. Additionally, there was multiple employee items stored throughout food prep areas and food storage areas. No direct contamination observed.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces. Employee's personal effects (cell phone, car keys, and jackets) shall be stored in employee lockers or other designated areas for employee storage.

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

Inspector Observations: Observed walls and floors throughout the food prep area near the cook line and near sushi bar had evidence of food debris and grime build-up.

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Demonstration of knowledge; food manager certification.
Needs Improvement - Adequate handwash facilities: supplied or accessible.
Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Proper eating, tasting, drinking, tobacco use.
Needs Improvement - Proper cooling methods.

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Measured Observations

Item	Location	Measurement	Comments
Cooked Beef	Three door undercounter fridge near cookline	130.00 Fahrenheit	Cooling for 1 hour per PIC, reheated to 165F to restart cooling.
Chlorine sanitizer	Undercounter ware-wash machine	50.00 PPM	
Raw chicken	Walk-in Freezer	16.00 Fahrenheit	
Raw beef	Walk-in freezer	15.00 Fahrenheit	
Mixed crab	Two door undercounter display fridge behind sushi bar	42.00 Fahrenheit	
Individual prepped cesar salad dressing	True fridge display cooler	39.40 Fahrenheit	
Cooked salmon	Walk-in cooler	47.00 Fahrenheit	Cooling
Spicy Mayo Sauce	Sushi Bar	78.00 Fahrenheit	PIC to discard after 4 hours from initial removal of temperature.
Hot water	ware washing stations	120.00 Fahrenheit	
Pooled eggs	Counter Top	51.00 Fahrenheit	Made 5 minutes ago and on prep counter for tempura prep
Miso soup	Hot holding unit near Sake dispenser	148.00 Fahrenheit	
Cesar salad dressing	Prep counter	82.60 Fahrenheit	PIC to discard after 4 hours from initial removal of temperature.
Rice	Rice cooker near cookline	165.00 Fahrenheit	
Cooked Chicken	Three door undercounter fridge near cookline	43.00 Fahrenheit	43-45F cooling
Warm water	Bathroom handsink	100.00 Fahrenheit	
Salmon	Midea Single door residential fridge	15.20 Fahrenheit	
Oysters	walk-in cooler	38.00 Fahrenheit	
Scallops	Maverns creamery display freezer	15.90 Fahrenheit	
warm water	Handsink near Sake dispenser	78.00 Fahrenheit	
Raw salmon	Walk-in freezer	40.00 Fahrenheit	

Overall Comments:

Joint inspection and written report by Madeline Meza.

A follow up inspection will be conducted on 09/29/26 regarding violations with comply by date. First follow up inspection is free of charge. Subsequent and all follow up inspections will be charged at \$290.

Discussed inspection report via phone with Vicky Bae (Manager).

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 **10/8/2026**. 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: Tehsheng Wang
PIC
Signed On: September 24, 2026