

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 12/13/2024	
Program PR0443088 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name REINS INTERNATIONAL CALI		Inspection Time 14:00 - 16:00
Inspected By ALEXANDER ALFARO		Inspection Type ROUTINE INSPECTION		Consent By KRISTA	
				FSC Marc Devera 03/08/2028	

Placard Color & Score
GREEN
76

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	X			S
K06 Adequate handwash facilities supplied, accessible			X	X			N
K07 Proper hot and cold holding temperatures			X	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		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	X	
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food	X	
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		
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		
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		
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

K14 - 8 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:

In the back of house area, at the ware washing area, staff were observed skipping the sanitizing step of ware washing due to the following:

Follow-up By
12/18/2024

1. Improper use of the dishwasher machine

2. Improper methods of manually sanitizing. Staff dipped dishes in the quaternary ammonia sanitizer solution for less than the required time, 60 seconds.

[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] 1. PIC was able to fix the dishwasher and have it function properly. Dishwasher measured at 160°F.

[COS] 2. Inspector instructed staff to properly sanitize dishes for 60 seconds.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Staff were observed using their cellular device in between washing dishes and failed to wash their hands prior to returning to their task.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required.

[COS] Inspector instructed staff to wash their hands.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

1. In the bar area, at the hand washing sink, there was no soap available.

Follow-up By
12/18/2024

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

[COS] PIC restocked the soap dispenser at time of the inspection.

2. In the men's restroom, paper towels are not in a dispenser.

[CA] Single-use sanitary towels shall be provided in dispensers.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

In the kitchen area, in an electric rice warmer, rice was measured between 130-135°F at around 2:10 pm. Per Staff the rice finished cooking around 11:30 am.

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

[COS] The rice warmer was kept closed and temperatures quickly rose above 135°F.

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

Inspector Observations:

REPEAT VIOLATION: *Several flies were found in the back of house area near the ware washing area and the front bar area.*

[CA] *Ensure to maintain the facility free of animals, pests, and vermin. Failure to comply may result in further enforcement actions from this department.*

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations:

When entering the facility there was no Person in Charge available.

[CA] *A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

REPEAT VIOLATION: *In the kitchen area, at the prep sink, a bag of tuna and roast beef were found thawing at ambient temperatures. Both items were measured at 52°F. Per staff they had been out for about 30 minutes.*

[CA] *Frozen potentially hazardous food shall only be thawed in one of the following ways:*

- 1) *under refrigeration that maintains the food temperature at 41°F or below,*
- 2) *completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain,*
- 3) *in a microwave oven if immediately followed by immediate preparation,*
- 4) *as part of a cooking process.*

Failure to comply may result in further enforcement actions from this department.

[COS] *Staff moved the items to the upright cooler next to the prep sink.*

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>
Pork	Walk in Cooler	-23.00 Fahrenheit	
Water	Hand Sink	100.00 Fahrenheit	
Water	Three Compartment Sink	119.00 Fahrenheit	
Pork	Table Top Cooler	40.00 Fahrenheit	
Rice	Rice Warmer	130.00 Fahrenheit	
Quaternary Ammonia - Sanitizer	Three Compartment Sink	200.00 PPM	
Chicken	Walk in Cooler	30.00 Fahrenheit	
Water	Hand Sink - Bar	100.00 Fahrenheit	
Tuna	Prep Sink	52.00 Fahrenheit	

Overall Comments:

Notes:

- Per the permit condition, the approved dishwasher is an EcoLab ES-2000HT Vapor Vent. Per staff and PIC they had the dishwasher replaced several months ago and the observed installed dishwasher is an EcoLab Model Number: ES-2000HT-V which appears to be the same machine or equivalent, further evaluation may be required.

- In the kitchen area, at the prep sink, there is no integrated drainboard or adjacent prep table that is 18x18 inches. Further evaluation may be required.

A follow up inspection may be conducted to verify compliance with K06 and K14.

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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 **12/27/2024**. 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: Marc Devera
General Manager

Signed On: December 13, 2024