

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 FA0212438 - MIKIYA WAGYU SHABU HOUSE	Site Address 3590 HOMESTEAD RD, SANTA CLARA, CA 95051	Inspection Date 10/16/2026
Program PR0305874 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name O-NIKU SHABU SHABU LLC	Inspection Time 14:30 - 15:00
Inspected By HINA WYNE	Inspection Type LIMITED INSPECTION	Consent By NAM

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: Self serve fruits cooler on right side with green melon was measured 50F and right side with orange melons were measured 45F.

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

Follow-up By
10/20/2026

Minor Violations

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: REPEAT VIOLATION: Salad bar and condiment bar sneeze guards do not adequately protect food from droplets.

[CA] Extend the sneeze guard down to 54 inches from the floor.

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

Inspector Observations: Self serve fruits cooler lack thermometer.

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

Follow-up By
10/20/2026

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
RICE	HOT HOLDING	155.00 Fahrenheit	
GREEN MELON	FRUITS SELF SERVE COOLER	50.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
MILK TEA	DISPENSER	40.00 Fahrenheit	
CHLORINE SANITIZER	DISHWASHER	50.00 PPM	
ORANGE MELON	FRUITS SELF SERVE COOLER	45.00 Fahrenheit	
WAYGU BEEF	COLD HOLDING	10.00 Fahrenheit	
WAYGU BEEF	FREEZER	38.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	

Overall Comments:

Our office will performed a follow up inspection on or after 10/20/26.

****Subsequent follow-up inspection after first follow-up shall be billed \$282/hour one hour minimum, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), or \$645 for a minimum of two hours, during non business hours and in accordance**

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 **10/30/2026**. 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.

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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: NAM
MANAGER
Signed On: October 16, 2026