

# 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

<b>Facility</b> FA0255513 - KANJI SUSHI & RAMEN		<b>Site Address</b> 4131 EL CAMINO WY, PALO ALTO, CA 94306		<b>Inspection Date</b> 09/22/2025	
<b>Program</b> PR0373160 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> PRP LLC		<b>Inspection Time</b> 14:00 - 15:45
<b>Inspected By</b> ALELI CRUTCHFIELD	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> ZI YAN LIN	<b>FSC</b> Zi Yan Lin 3/13/2030		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>70</b>

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						
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						
K06 Adequate handwash facilities supplied, accessible			X				
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						S
K14 Food contact surfaces clean, sanitized	X						S
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	X	
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		X
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		
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

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

**Inspector Observations: Measured sushi rice at sushi bar 79F. Measured sushi rice in wooden container at 125F. Rice at sushi bar prepared at 2 hours ago. Rice in wooden container prepared one hour ago. Measured cooked shrimp tempura in container at 109F prepared 30m-1 hour ago. [CA] Maintain potentially hazardous food 135F and above or 41F and below.**

**[COS] Operator provided time label for each container of rice/shrimp and will discard within 4 hours from the time it was removed from temperature control.**

**Time as a public health control handout provided to operator and completed. Post in kitchen for employees to review.**

### Minor Violations

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

**Inspector Observations: Food handler cards not available for review.**

**[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.**

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

**Inspector Observations: Lack of hand soap at hand sink in sushi bar area (soap was located at 3 comp sink at sushi bar area). [CA] Ensure hand soap is available at designated hand sink (single compartment sink) at all times. [COS]**

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

**Inspector Observations: Lack of consumer advisory notice on menu for raw/undercooked seafood. [CA] Provide consumer advisory notice**

**Follow-up By  
09/29/2025**

**Include statement 'Consuming raw or undercooked seafood, and/or shellfish may increase your risk of foodborne illness.'**

**Email copy of notice or copy of updated menu to [aleli.crutchfield@deh.sccgov.org](mailto:aleli.crutchfield@deh.sccgov.org) by 9/29/25.**

**Repeat violation.**

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

**Inspector Observations: Measured water at hand sink in restroom at 77F. [CA] Maintain a minimum temperature of 100-108F for combination faucets.**

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: Observed raw chicken located above seafood in walk in cooler Store raw chicken below seafood.**

**Observed raw pork stored above ramen noodles in under counter unit across cook line.**

**[CA] Store ready to eat food below raw animal meats/seafood.**

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations: Lack of ingredient label for bulk flour containers. [CA] Label with ingredient name. [COS]**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

