

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 FA0265154 - SANTOU KA - KITCHEN		Site Address 675 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 09/08/2025		Placard Color & Score GREEN 87		
Program PR0391129 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DOME USA LLC		Inspection Time 13:50 - 15:15			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By NAOYUKI KODA				FSC Yoshihiro Shibata 2/1/30

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	X			
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records		X		X			N
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						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		
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		X
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Potentially hazardous foods, cut pork, that are subject to time rather than temperature are not time-marked. [CA] Potentially hazardous foods that are subject to time rather than temperature shall be time-marked with the start/end of a 4 hour period where it shall be discarded if not used/served.

[COS] Employee time-marked the food.

Minor Violations

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

Inspector Observations: Handwash sink located towards the back of the kitchen was partially obstructed by equipment stored in front of the sink. [CA] All handwash sinks shall be kept unobstructed and readily accessible for employees to wash their hands when required.

[COS] Employee relocated equipment obstructing the sink.

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: Rubber gasket on door of reach-in cooler nearest the cook line is in disrepair. [CA] Replace damaged gasket on refrigeration unit and maintain in good repair.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
Egg	Upright reach-in cooler near three compartment sink	40.00 Fahrenheit	
Raw salmon	Upright reach-in cooler near three compartment sink	39.00 Fahrenheit	
Pork	Reach-in cooler nearest dishwasher	41.00 Fahrenheit	
Salmon	Reach-in cooler nearest dishwasher	40.00 Fahrenheit	
Pork broth	Hot holding by pass through window	208.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Pork	Reach-in cooler nearest cook line	41.00 Fahrenheit	
Egg	Hot holding on prep table	144.00 Fahrenheit	
Salmon	Reach-in cooler nearest cook line	41.00 Fahrenheit	
Pork	Hot holding on prep table	166.00 Fahrenheit	
Pork	By dishwasher	89.00 Fahrenheit	Per employee, cooling prior to additional prep.
Pork broth	Cook top	199.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Hot water	Three compartment sink	120.00 Fahrenheit	

Overall Comments:

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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 **9/22/2025**. 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: Naoyuki Koda
Manager

Signed On: September 08, 2025