

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 FA0212534 - AMAKAI		Site Address 4300 GREAT AMERICA PY 156, SANTA CLARA, CA 95051		Inspection Date 04/11/2024	
Program PR0306302 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name AMAKAI LLC		Inspection Time 10:35 - 12:05
Inspected By THAO HA	Inspection Type ROUTINE INSPECTION		Consent By HOANG ANH LAM	FSC Exempt	

Placard Color & Score
GREEN
80

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		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						
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		
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	X	
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	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0212534 - AMAKAI	Site Address 4300 GREAT AMERICA PY 156, SANTA CLARA, CA 95054	Inspection Date 04/11/2024
Program PR0306302 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name AMAKAI LLC	Inspection Time 10:35 - 12:05
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: MAJOR:

1) Mayo based spicy sauce measured to be 62F. Per employee sauce had left there overnight.

MINOR:

2) Roasted eel measured to be 49F inside prep cooler on top of inserts. Per employee eel was taken out this morning less than an hour ago.

3) Mayo based sauce at sushi station measured to be 48F. Per employee sauce was taken out for morning prep less than an hour prior.

[CA] Keep all PHFs at 41F and below. Ensure PHFs

[COS] Employee VC&D sauce that was left out from the night before.

Employee placed sauce and eel back into upright cooler in the back areas.

Minor Violations

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

Inspector Observations: Handwash sink by sushi area observed to have dishes and containers stored next to hand wash sink. Handwash sink back observed installed next to prep table. [CA] Install 6" metal splash guard to prevent cross contamination.

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

Inspector Observations: Facility had consumer advisory but no disclosure on menu.[CA] Provide consumer disclosure for the sale of raw or undercooked animal-derived foods. Ensure items that contain raw or undercooked meats/ animal products are clearly labeled

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: Raw fish observed to be stored over vegetables and ready to eat foods. [CA] Store raw fish below ready to eat foods and produce but above raw poultry.

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: 1)Bowls and containers used as scoops observed to be stored inside bulk dry foods. [CA] Provide scoops with handles and store such that handles are not indirect contact with food.

2)1 domestic horizontal freezer observed to be in disrepair and not in use.

[CA] 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).

3) Gaskets on some cooler and freezers observed to be fraying. [CA] Repair ore replace gaskets.

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

Inspector Observations: Floors in kitchens and sushi area observed to be missing cove basing with curved. [CA] Ensure cove basing is installed with a 1/4" curve at the junction of the floor and walls.

Performance-Based Inspection Questions

N/A

OFFICIAL INSPECTION REPORT

Facility FA0212534 - AMAKAI	Site Address 4300 GREAT AMERICA PY 156, SANTA CLARA, CA 95054	Inspection Date 04/11/2024
Program PR0306302 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name AMAKAI LLC	Inspection Time 10:35 - 12:05

Measured Observations

Item	Location	Measurement	Comments
Rice	Rice cooker	173.00 Fahrenheit	
Raw eggs	1 door cooler in kitchen	41.00 Fahrenheit	
Eel	2 door prep cooler	49.00 Fahrenheit	
Raw saalmon	sushi display	38.00 Fahrenheit	
Spicy Mayo sauce	by sushi bar	48.00 Fahrenheit	
Spicy mayo sauce	On countertop	62.00 Fahrenheit	
Tofu	1 door cooler in kitchen	41.00 Fahrenheit	
Raw chchiken	2 door upright cooler	40.00 Fahrenheit	
Raw tuna	sushi display	39.00 Fahrenheit	
Crab salad	2 door prep cooler	40.00 Fahrenheit	
Fish cake	2 door prep cooler	39.00 Fahrenheit	
Hot water	3-comp sink	120.00 Fahrenheit	
Warm watrer	handwash sink	100.00 Fahrenheit	
Ramen noodles	2 door upright cooler	41.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: AMAKAI

NEW OWNER: AMAKAI LLC

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP11 . An invoice for the permit fee in the amount of \$1540.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 4/01/2024 - 03/31/2025 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 04/11/2024*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 **4/25/2024**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0212534 - AMAKAI	Site Address 4300 GREAT AMERICA PY 156, SANTA CLARA, CA 95054	Inspection Date 04/11/2024
Program PR0306302 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name AMAKAI LLC	Inspection Time 10:35 - 12:05

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: Hoang Anh Lam
Owner

Signed On: April 11, 2024