

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 FA0210583 - MITSUWA-DELI KITCHEN		Site Address 675 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 06/03/2025		Placard Color & Score GREEN 90		
Program PR0304033 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MITSUWA CORP		Inspection Time 11:30 - 12:40			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By YASUAKI KISHIMOTO				FSC Thomas Chamberlain 7/11/26

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			N
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						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		X
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

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

Inspector Observations: *Prepackaged potentially hazardous foods in the open air cooler was measured at improper cold holding temperatures. Salmon rice balls (63F), tuna rice balls (59F), spam musubi (48F). Per employee, the food was received about 1.5 hours ago. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.*

[COS] *Food items were removed from the open air cooler and relocated to the walk-in cooler to be cooled to 41F.*

Potentially hazardous foods in the warmer was measured at improper hot holding temperatures. Fried octopus, takoyaki, fried mackerel were measured at 94 - 99F. Label on the food showed that it was prepared an hour ago. [CA] Potentially hazardous foods when hot holding shall be held at or above 135F.

[SA] *Food will be subject to time and discarded if not used/sold by 1:30 PM.*

Minor Violations

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: *Select prepackaged food items (rice balls, musubi, sushi) sold at the facility are prepared and packed by a vendor at another kitchen. Those prepackaged food items are not properly labeled with that vendor's information. [CA] Prepackaged foods shall be labeled with the following information: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Seaweed	Open air cooler	38.00 Fahrenheit	
Salmon sushi	Open air cooler	41.00 Fahrenheit	
Squid	Open air cooler	41.00 Fahrenheit	
Salmon rice ball	Open air cooler	63.00 Fahrenheit	
Spam musubi	Open air cooler	48.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 PPM	
Octopus	Warmer	94.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Chicken	Open air cooler	41.00 Fahrenheit	
Takoyaki	Warmer	99.00 Fahrenheit	
Slice pork	Open air cooler	40.00 Fahrenheit	
Tuna	Walk-in cooler	39.00 Fahrenheit	
Pork katsu sandwich	Open air cooler	39.00 Fahrenheit	
Tuna rice ball	Open air cooler	59.00 Fahrenheit	
Mackerel bento	Open air cooler	39.00 Fahrenheit	
Mackerel	Warmer	97.00 Fahrenheit	
Salmon	Walk-in cooler	38.00 Fahrenheit	
Slice pork	Walk-in cooler	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	40.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with CO0156978

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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 **6/17/2025**. 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: Yasuaki Kishimoto
manager

Signed On: June 03, 2025