

# 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><br>FA0212951 - HACHI JU HACHI                                   |  | <b>Site Address</b><br>14480 BIG BASIN WY, SARATOGA, CA 95070 |                                  | <b>Inspection Date</b><br>01/22/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">93</div> |  |                          |
| <b>Program</b><br>PR0306213 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                               | <b>Owner Name</b><br>SUZUKI, JIN |                                      | <b>Inspection Time</b><br>15:50 - 16:55 |                                                                                                                                                                                                  |  |                          |
| <b>Inspected By</b><br>FRANK LEONG                                              |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                  |                                  | <b>Consent By</b><br>JIN SUZUKI      |                                         |                                                                                                                                                                                                  |  | <b>FSC</b> Not Available |

  

| 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  |       |       |        |     |     |     |
| 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                                                        |     |     |
| 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                                 |     |     |
| K37                   | Vending machines                                                                    |     |     |
| K38                   | Adequate ventilation/lighting; designated areas, use                                | X   |     |
| 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 |     | X   |
| 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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|                                                                          |                                                        |                                  |
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| Program<br>PR0306213 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>SUZUKI, JIN                              | Inspection Time<br>15:50 - 16:55 |
| K48 Plan review                                                          |                                                        |                                  |
| K49 Permits available                                                    |                                                        |                                  |
| K58 Placard properly displayed/posted                                    |                                                        |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: Food safety manager's certificate expired as of 2024.**

**[CA] Ensure a valid food safety manager's certificate is obtained and available for review.**

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

**Inspector Observations: At the cookline, observed a missing hood filter for the hood.**

**[CA] Ensure hood filter is reinstalled to allow for proper ventilation of heat, grease, steam, vapors, and smoke.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: In the storage room, observed FRP panel peeling from the wall. Observed crevices from the open panel.**

**[CA] Ensure all cracks and crevices are sealed to prevent possible harborage of vermin.**

### Performance-Based Inspection Questions

N/A

### Measured Observations

| Item               | Location                       | Measurement       | Comments                                  |
|--------------------|--------------------------------|-------------------|-------------------------------------------|
| amberjack          | 3 door reach in refrigerator   | 41.00 Fahrenheit  |                                           |
| sushi rice         | warming pot                    | 4.00 pH           |                                           |
| eel                | reach in refrigerator (right)  | 40.00 Fahrenheit  |                                           |
| tofu               | reach in refrigerator (left)   | 41.00 Fahrenheit  |                                           |
| pollack roe        | reach in refrigerator (middle) | 41.00 Fahrenheit  |                                           |
| hot water          | handwash sink (restroom)       | 100.00 Fahrenheit |                                           |
| raw shelled eggs   | reach in refrigerator (left)   | 40.00 Fahrenheit  |                                           |
| hot water          | 3 compartment sink             | 120.00 Fahrenheit |                                           |
| chlorine sanitizer | warewash machine               | 50.00 PPM         |                                           |
| hot water          | handwash sink                  | 100.00 Fahrenheit |                                           |
| cooked rice        | counter-top                    | 45.00 Fahrenheit  | removed from refrigeration for re-heating |
| salmon             | reach in refrigerator (right)  | 40.00 Fahrenheit  |                                           |
| cooked pork        | counter-top                    | 45.00 Fahrenheit  | removed from refrigeration for re-heating |
| raw shelled eggs   | reach in refrigerator (middle) | 41.00 Fahrenheit  |                                           |
| cooked pork        | reach in refrigerator (left)   | 40.00 Fahrenheit  |                                           |
| pork               | 3 door reach in refrigerator   | 41.00 Fahrenheit  |                                           |

### Overall Comments:

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 **2/5/2026**. 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: JIN SUZUKI  
OWNER  
Signed On: January 22, 2026