

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 FA0211636 - KATSUYAKI		Site Address 1992 LAFAYETTE ST, SANTA CLARA, CA 95050		Inspection Date 03/03/2026		Placard Color & Score GREEN 73		
Program PR0300643 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KATSUYAKI INC		Inspection Time 10:20 - 12:50			
Inspected By MINDY NGUYEN		Inspection Type ROUTINE INSPECTION		Consent By JULIANA				FSC 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						S
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						N
K08	Time as a public health control; procedures & records					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		
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	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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	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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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Both kitchen handsinks' paper towel dispensers were empty.

[CA] Keep paper towel stocked at all times.

[COS] A paper towel roll was placed near the sinks.

Minor Violations

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

Inspector Observations: A manager's food safety certificate was not available upon request.

[CA] Obtain a manager's food safety certificate.

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: The prep sink was unable to provide any running hot water (only the cold water faucet worked).

[CA] Maintain prep sink in good working condition and ensure it can provide hot water at 120F.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed approximately 10 dead large cockroaches in a sticky trap in the rear storage area on the floor. Observed one large dead cockroach in the floor sink next to the ice machine. No other evidence of vermin was observed.

[CA] Keep facility clear of vermin.

Repeat violation

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

Inspector Observations: In the rear dry storage room: observed large open bags of sugar and flour.

[CA] After opening prepackaged foods, store foods inside rigid containers with tight-fitting lids.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Sanitizer test strips were not available upon request.

[CA] Ensure sanitizer test strips are available at all times.

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: Observed a countertop sushi maker in the sushi prep area. Per operator, this is not in use. Observed unused hot holding display unit in the seating area.

[CA] Remove equipment that is not in use to prevent vermin harborage.

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

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Inspector Observations: *In the cooking area: observed plastic storage container used as rice scoop.*

[CA] *Use approved scoops with handles to prevent contamination.*

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: *Observed the back door was open throughout the inspection.*

[CA] *Keep the back door closed to prevent vermin entry.*

Performance-Based Inspection Questions

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

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
CURRY	HOT HOLDING	150.00 Fahrenheit	
SAUCES	REAR PREP UNIT, REACH-UNDER SECTION	40.00 Fahrenheit	
FRIED KATSU, GYOZA	TRAY UNDER HEATLAMP	145.00 Fahrenheit	
CHICKEN	HOT HOLDING	160.00 Fahrenheit	
RAW FISH	FRONT SUSHI PREP UNIT	38.00 Fahrenheit	VACUUM SEALED; BAGS WERE IMMEDIATELY CUT OPEN
SUSHI RICE	COUNTERTOP	70.00 Fahrenheit	MADE 1 HOUR PRIOR. PER PIC, THIS IS ONLY FOR THE CATERING OPERATION GREEN FISH
EGGS	UPRIGHT REFRIGERATOR	40.00 Fahrenheit	
RICE	RICE WARMER	160.00 Fahrenheit	
FETA CHEESE	UPRIGHT REFRIGERATOR	40.00 Fahrenheit	
SLICED TOMATOES	REAR PREP INSERT	41.00 Fahrenheit	

Overall Comments:

Notes:

- Per operators, there is a separate operation/caterer using the kitchen (Green Fish). Specialist spoke with Green Fish owner Mina Park on the phone, who stated that Green Fish and Katsuyaki used to be under a single entity, but now may be under different entities. Specialist will conduct file review and may follow up to confirm if a separate catering permit is required for Green Fish.

- Observed prepackaged raw fish thawing inside reduced oxygen packaging (ROP) in the front prep unit. Fish measured 38.0F with a metal probe thermometer. Specialist instructed operator to cut open all bags immediately. Fish must be frozen before, during, and after being in ROP packaging.

- Observed sushi rice held at 70F with no time-marking. PIC stated it is only utilized for the catering operation, Green Fish, and is not for Katsuyaki's customers. Operator stated it had been made 1 hour prior and that they planned to discard it after lunch. Specialist instructed operator to time-label the sushi to be discarded within 4 hours (by 1:30pm). Provided and discussed TPHC form. Evaluation will be conducted to determine the responsible party for the sushi rice.

Consulted supervisor A. Sircar. Spanish translation provided by M. Huerta.

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 **3/17/2026**. 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: Juliana Janegas
Manager

Signed On: March 03, 2026