

# 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 FA0202549 - USHIYA LLC		Site Address 1792 N MILPITAS BL, MILPITAS, CA 95035		Inspection Date 02/04/2026	
Program PR0307513 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name USHIYA LLC		Inspection Time 12:20 - 13:35
Inspected By NHA HUYNH	Inspection Type ROUTINE INSPECTION		Consent By FONDA/RICO	FSC Yun Yang Zhao 02/28/2029	

Placard Color & Score
<b>GREEN</b>
<b>86</b>

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						S
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	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	X	
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	X	
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

No major violations were observed during this inspection.

### Minor Violations

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

#### **Inspector Observations:**

**Lack of consumer advisory warning on the menu for consuming raw meat since guest are expected to cook the meat on their own.**

**[Corrective Action] Provide consumer warning for the sale of raw or undercooked animal-derived foods.**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

#### **Inspector Observations:**

**Hot water knob at the handwash sink near the walk-in cooler observed not properly turning allow full pressure to come out.**

**[Corrective Action] Repair to provide adequate hot water pressure.**

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:**

**Observed blood droplets on the plastic film covering ready-to-eat lettuce.**

**[Corrective Action] Store raw ready-to-eat foods above raw meats.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

#### **Inspector Observations:**

**1. Heavy dust accumulation on the exhaust vent in the restrooms.**

**[Corrective Action] Thoroughly clean and maintain clean.**

**2. Plastic film on the work table under the hot holding unit observed deteriorated and peeling off.**

**[Corrective Action] Peel off the rest of the plastic film. Maintain work table clean.**

**3. Heavy grime accumulation on the fan guard on the evaporator in the walk-in cooler.**

**[Corrective Action] Thoroughly clean and maintain clean.**

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:**

**Pressurized cylinders by the prep sink and at the service area observed not secured to a rigid structure.**

**[Corrective Action] Secure the pressurized cylinders to a rigid structure.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

#### **Inspector Observations:**

**Observed moist wiping towels stored on the work table in the kitchen.**

**[Corrective Action] Store wiping towels in the sanitizing bucket.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
beef large intestine, octopus	2 door prep cooler	40.00 Fahrenheit	
chicken	single door upright display cooler	40.00 Fahrenheit	
wagyu shoulder	2 door upright display cooler	33.00 Fahrenheit	
hot water	3 compartment sink	157.00 Fahrenheit	
cheese	2 door upright display cooler	40.00 Fahrenheit	service area
tofu	2 door prep cooler	40.00 Fahrenheit	cookline
beef	walk-in cooler	38.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
meat, curry	hot holding unit	136.00 Fahrenheit	
chlorine sanitizer	sanitizing bucket	100.00 PPM	
sauce	3 door upright display cooler	41.00 Fahrenheit	service area
beef	3 door undercounter cooler	41.00 Fahrenheit	
milk	2 door prep cooler	41.00 Fahrenheit	service area

## 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 **2/18/2026**. 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.

### 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




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**Received By:** Fonda Chung  
front staff

**Signed On:** February 04, 2026