

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0210584 - TAKOYAKI YAMACHAN / MOCHILL MOCHI DON		Site Address 675 SARATOGA AV 108, SAN JOSE, CA 95129		Inspection Date 08/28/2025	
Program PR0305722 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name YAMA FOODS U.S.A., INC		Inspection Time 12:15 - 13:30
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By CHLEA	FSC Not Available		

Placard Color & Score
GREEN
78

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	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						N
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	X	
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		
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		X
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: Potentially hazardous foods measured at improper holding temperatures. Raw shell eggs across from the cook line was measured at 64F. Cooked chicken hot holding on the grill was measured at 113F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F; when hot holding shall be held at or above 135F. [COS] Per employee, both items began holding within 2 hours ago. The eggs were relocated into the reach-in cooler and the chicken was properly reheated.

Minor Violations

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

Inspector Observations: A valid Food Safety Certificate and employees' food handler cards are not available for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have at least one valid Food Safety Certificate available. Employees that handles, prepares, or serves food shall have a valid food handler card available within 30 days from their date of hire.

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

Inspector Observations: Handwash sink located by the door was partially obstructed by mop and food stored in front of the sink. [CA] Handwash sink shall be kept unobstructed and readily accessible for employees to easily wash their hands when required. [COS] Employee relocated items obstructing the sink.

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: Tray of donuts stored partially under the handwash sink and directly next to the mop bucket. [CA] Food shall be stored in a manner and location where it is protected from contamination.

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: Lacking usable chemical test strips to measure sanitizer used in the facility.[CA] Means for adequately measuring the applicable sanitization method must be readily available (ex. Sanitizer test strips, thermal strips).

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

Inspector Observations: Cooking equipment observed operating outside the overhang of the ventilation hood. [CA] Ensure that all cooking equipment are within a 6" overhang of the ventilation hood when in use.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: A non commercial deep fryer is observed in use on the prep table under the pass through window. [CA] Discontinue use of unapproved equipment and remove from facility. The addition of any cooking equipment is required to be submitted to this department's Plan Check for review and approval prior to installation and use.

The continued use of unapproved equipment may result in further enforcement action.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Chicken	Upright reach-in cooler	40.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 PPM	
Raw shell eggs	Upright reach-in cooler	39.00 Fahrenheit	
Eggs	Reach-in cooler	41.00 Fahrenheit	
Chicken	Hot holding on grill	113.00 Fahrenheit	
Octopus	Reach-in cooler	39.00 Fahrenheit	
Rice	Hot holding	170.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Curry	Hot holding	150.00 Fahrenheit	
Raw chicken	Reach-in cooler	39.00 Fahrenheit	
Curry	Reach-in cooler	41.00 Fahrenheit	
Raw shell eggs	On shelf across cook line	64.00 Fahrenheit	
Raw shell eggs	Reach-in cooler	35.00 Fahrenheit	
Fried chicken	Cooked	180.00 Fahrenheit	
Bean sprouts	Upright reach-in cooler	41.00 Fahrenheit	

Overall Comments:

Facility updated their menu to include curry.

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 **9/11/2025**. 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: Chlea
PIC

Signed On: August 28, 2025