

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 FA0213301 - TANTO JAPANESE RESTAURANT		Site Address 1063 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 03/11/2026	
Program PR0303199 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MIMURA, RYUZO		Inspection Time 12:50 - 14:20
Inspected By SUKHREET KAUR	Inspection Type ROUTINE INSPECTION		Consent By KEN	FSC AKARI IKEDA 10/27/2029	

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						
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						
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				N

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	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	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	X	
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: Pork measured at 53F in prep refrigerator, per PIC, it was kept out during lunch time.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC moved pork to walk in cooler to cool down.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed mashed potatoes cooling in wrapped container.

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

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

Inspector Observations: *Repeat violation

Observed a dead cockroach on sticky trap in storage room with water heater.

[CA] Clean and sanitize area of dead cockroaches.

Obtain routine pest control services to ensure facility is free of vermin.

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

Inspector Observations: Observed dust and dirt on walk in cooler fan guard.

[CA] Clean the fan guard and maintain in good condition.

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: Observed big pots coming contact with grease and other contaminants stored on floor in storage room with water heater.

[CA] All cleaned utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor.

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

Inspector Observations: Accumulation of grease on ventilation hood and filters.

[CA] Ventilation hood filters shall be maintained clean and good repair.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Water heater storage room has excessive grease and other debris on floor.

[CA] Clean the storage and maintain in good condition.

Accumulation of grease and food debris on floors throughout the facility.

[CA] Clean the floors and maintain in good condition.

Observed broken floors tiles throughout the facility.

[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - No rodents, insects, birds, or animals.

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Measured Observations

Item	Location	Measurement	Comments
Water	Hand wash sink	100.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	
Pork belly	Walk in cooler	41.00 Fahrenheit	
Seaweed dish	Slide door refrigerator	39.00 Fahrenheit	
Noodles	Under counter prep refrigerator	40.00 Fahrenheit	
Hot water	Two compartment sink	120.00 Fahrenheit	
Miso soup	Hot plate	135.00 Fahrenheit	
Rice	Warmer	140.00 Fahrenheit	
Pork	Prep refrigerator	53.00 Fahrenheit	moved to walk in cooler
Eggs	Walk in cooler	41.00 Fahrenheit	
Potato salad	Walk in cooler	50.00 Fahrenheit	cooling
Pork	Two door refrigerator	41.00 Fahrenheit	

Overall Comments:

Facility may have gone through change of ownership.

Submit application for facility evaluation/change of ownership within 48 hours (2 business days). 25% penalty fees will be charged for late submission. Failure to comply may result in enforcement actions. If facility does not submit application and pay by Friday 3/13/2026, facility will be charged penalty at 100% permit fees.

Or if it is not a change of ownership, provide a proof of business license.

Application can be found at this link <https://deh.santaclaracounty.gov/request-fixed-food-facility-evaluation> or email District Specialist Sukhreet Kaur at sukhreet.kaur@deh.sccgov.org for more information.

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 **3/25/2026**. 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



Received By: KEN YOSHIDA
PIC

Signed On: March 11, 2026