

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 FA0209474 - FUGETSU SAN JOSE	Site Address 4342 MOORPARK AV 20, SAN JOSE, CA 95129	Inspection Date 11/26/2024
Program PR0300866 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name KANSAI GOURMET SERVICE	Inspection Time 11:15 - 12:00
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By TAICHI

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/20/2024

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 11/26/2024

Cited On: 11/20/2024

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 11/26/2024

Cited On: 11/20/2024

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 11/26/2024

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Calamari	Drawer cooler	38.00 Fahrenheit	
Raw chicken	Drawer cooler	38.00 Fahrenheit	
Raw salmon	Walk-in cooler	41.00 Fahrenheit	
Crab	Walk-in cooler	40.00 Fahrenheit	
Heavy cream	Reach-on cooler	41.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	41.00 Fahrenheit	
Chlorine sanitizer	Three compartment sink	100.00 PPM	
Raw shrimp	Drawer cooler	34.00 Fahrenheit	

Overall Comments:

Follow-up for routine inspection conducted on 11/20/24.

Verified that the following major violations are still compliance:

- All potentially hazardous foods that are subject to time are properly time-marked.*
- All potentially hazardous foods are held at the proper holding temperatures. See measured observations.*
- Employee understand proper manual ware washing steps and proper sanitizer measured at the three compartment sink.*

No additional follow-up for the above violations needed

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 **12/10/2024**. 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: Taichi
Manager
Signed On: November 26, 2024