

# 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<br>FA0310967 - KAJIKEN                                           | Site Address<br>370 LAURELWOOD RD 113, SANTA CLARA, CA 95051 | Inspection Date<br>07/30/2026    |
| Program<br>PR0455492 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>KAJIKEN BAY AREA CENTRA                        | Inspection Time<br>09:55 - 10:45 |
| Inspected By<br>JOSHUA LUCES                                              | Inspection Type<br>FOLLOW-UP INSPECTION                      | Consent By<br>PEPE               |

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 07/24/2026

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: 07/25/2026**

Cited On: 07/24/2026

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

**Compliance of this violation has been verified on: 07/30/2026**

#### Minor Violations

Cited On: 07/30/2026

K14 - 3 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

**Inspector Observations: \*Repeated Violation**

**Observed cleaned and sanitized dishes wet stacked**

**[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.**

Cited On: 07/30/2026

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

**Inspector Observations: Observed 1 dead adult american cockroach on the floor below the dish storage rack.**

**[CA] Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies**

Cited On: 07/24/2026

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

**Compliance of this violation has been verified on: 07/30/2026**

Cited On: 07/24/2026

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

**Compliance of this violation has been verified on: 07/30/2026**

Cited On: 07/24/2026

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

**Compliance of this violation has been verified on: 07/30/2026**

Cited On: 07/24/2026

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

# OFFICIAL INSPECTION REPORT

|                                                                           |                                                              |                                  |
|---------------------------------------------------------------------------|--------------------------------------------------------------|----------------------------------|
| Facility<br>FA0310967 - KAJIKEN                                           | Site Address<br>370 LAURELWOOD RD 113, SANTA CLARA, CA 95054 | Inspection Date<br>07/30/2026    |
| Program<br>PR0455492 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>KAJIKEN BAY AREA CENTRAL KITCHEN LLC           | Inspection Time<br>09:55 - 10:45 |

***This violation found not in compliance on 07/30/2026. See details below.***

## Measured Observations

| Item                    | Location                        | Measurement | Comments           |
|-------------------------|---------------------------------|-------------|--------------------|
| SANITIZER CONCENTRATION | MULTIUSE WIPING CLOTH<br>BUCKET | 200.00 PPM  | QUATERNARY AMMONIA |
| SANITIZER CONCENTRATION | THREE COMPARTMENT SINK          | 200.00 PPM  | QUATERNARY AMMONIA |

## Overall Comments:

***A reinspection was conducted on this date to verify the correction of the major violations cited during the 7/24/26 routine inspection. The following violations were observed corrected on this date:***

***K14 - Food contact surfaces unclean and unsanitized: Active warewashing was observed at the time of inspection following wash rinse and sanitizing steps***

***K18 - Non-compliance with variance/ROP/HACCP Plan: Facility observed no longer conducting sous vide for cooking roast beef***

***K23 - Observed rodents, insects, birds, or animals: Ants no longer observed below the floor sink***

***K35 - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity: Mingyuan MS1910 lamb slicing machine and one Xinje slicing machine were confirmed to be removed from the facility***

***K40 - Wiping cloths: improperly used and stored: Wiping cloths stored in 200 ppm quaternary ammonia***

### ***\*Note:***

***Operator provided proof of receipt of certified mail on 7/27/26 for submission of PFR to CDPH***

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 **8/13/2026**. 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: | Jose Coliima<br>Manager                               |
| Signed On:   | July 30, 2026                                         |
| Comment:     | Reviewed findings of inspection with manager off site |