

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 09/22/2026
Program PR0300866 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name KANSAI GOURMET SERVICE	Inspection Time 13:00 - 13:30
Inspected By JENNIFER RIOS	Inspection Type LIMITED INSPECTION	Consent By SHOKO

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee handle raw shrimp and then handle sanitized equipment to put away without washing hands. Employee was then instructed to wash their hands, the employee went to the wash compartment of the three compartment sink, the PIC redirected the employee to the handwashing sink. [CA] Hands will be properly washed with warm water and soap after handling raw animal products and before touching other foods or equipment within the facility. [COS] Employee directed to wash their hands, equipment sanitized again.

Follow-up By
09/29/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Paper towels were not provided at either handwash sink in preparation areas. [CA] Single-use sanitary towels shall be provided in dispensers at all times during operation. [COS] Paper towels were provided in both dispensers.

Follow-up By
09/29/2026

Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Per PIC, TPHC is used for the items that are left out of temperature control, a red dot was marked on the food items. However, written procedures were not available at PIC did not know what temperature the items were when they were delivered from another location (Dan Izakaya - Saratoga). PIC provided time logs of when food was delivered and when it was discarded. [CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).

Follow-up By
09/29/2026

TPHC time marking starts when food is removed from hot or cold holding. Verify TPHC start times of either before delivery or at delivery to facility. Verify temperatures upon arrival to determine when TPHC should begin.

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, 114125(b), 114141

Inspector Observations: Chlorine in three compartment sink measured 25ppm. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

Follow-up By
09/29/2026

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Chlorine	Three compartment sink	25.00 PPM	
Warm water	Handwas	100.00 Fahrenheit	
Chlorine	Three compartment sink	100.00 PPM	after refill.
Hot water	Three compartment sink	120.00 Fahrenheit	

Overall Comments:

Reference CO0160914

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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 **10/6/2026**. 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: Shoko Ornelas
Manager
Signed On: September 22, 2026