

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 FA0200728 - UZUMAKIYA		Site Address 10789 S BLANEY AV, CUPERTINO, CA 95014		Inspection Date 06/09/2025	
Program PR0306476 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PRIME WORKS USA INC		Inspection Time 12:15 - 13:45
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION		Consent By STEVE	FSC Yusuke Yamazaki 8/15/27	

Placard Color & Score
GREEN
84

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						N
K06 Adequate handwash facilities supplied, accessible			X	X			
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records	X						
K09 Proper cooling methods			X	X			N
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						

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		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
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	
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 inside the upright reach-in cooler was measured at improper holding temperatures. Beef broth and cooked beef measured at 56 - 60F. Per employee the items were prepared the previous night. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [COS] Employee discarded the food into the trash or three compartment sink.

Beef and beef fat stored by the cook line was measured at 102F-108F. Per employee, the items were taken out and prepared within the hour. [CA] Potentially hazardous foods when hot holding shall be held at or above 135F. [COS] Employee placed the items on the cook top to reheat and hot hold.

Minor violation:

Potentially hazardous food, sea cucumber and raw shell eggs, are stored overstacked in the food prep unit insert and measured at 47-48F. [CA] Do not over stack foods in the prep units and maintain potentially hazardous foods at or below 41F.

Minor Violations

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

Inspector Observations: A handwash sink located behind the front counter was removed. Per employee, it is due to a leak and damaged plumbing. [CA] All handwash sinks shall be kept available and operable as intended. Handwash sink shall be reinstalled.

[SA] Another handwash sink is available behind the front counter.

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

Inspector Observations: Improper cooling method observed. Beef broth, cooked beef in broth, and curry are cooling inside the upright reach-in cooler while stored in large pots covered with plastic. Items were measured at 98 - 110F and per employee the items were cooked in the morning, cooled to 135F, and then placed into the unit within the last two hours.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours. Approved cooling methods include: 1) Placing the food in shallow pans 2) Separating the food into thinner or smaller portions. 3) Using rapid cooling equipment (Ex. blast chiller) 4) Using containers that facilitate heat transfer (ex. stainless steel) 5) Adding ice as an ingredient. 6) Using ice paddles 7) Using an ice bath and stirring frequently 8) Accordance with a HACCP plan. Cooling foods shall have enough space around the containers for cold air to circulate, be loosely covered, or uncovered and stirred as frequently needed to evenly cool.

[COS] Ice baths and ice paddles were used to help rapidly cool the items. Larger pot of broth was reheated at the cook top.

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

Inspector Observations: Ambient temperature of the upright reach-in cooler was measured at 60F.

[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Cooked beef	By cook top	108.00 Fahrenheit	
raw shell eggs	Food prep unit insert	48.00 Fahrenheit	
Raw chicken	Food prep unit	40.00 Fahrenheit	
Beef broth	Upright reach-in cooler	98.00 Fahrenheit	
Karaage	Fryer	112.00 Fahrenheit	TPHC using operating hours
Beef broth	Upright reach-in cooler	56.00 Fahrenheit	
Raw shrimp	Food prep unit insert	41.00 Fahrenheit	
Curry	Upright reach-in cooler	108.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Cooked beef	Upright reach-in cooler	60.00 Fahrenheit	
Raw chicken	Upright reach-in cooler	40.00 Fahrenheit	
Sea cucumber	Food prep unit insert	47.00 Fahrenheit	
Raw eggs	Upright reach-in cooler	41.00 Fahrenheit	
Cooked beef	Upright reach-in cooler	110.00 Fahrenheit	
Beef	Hot holding	136.00 Fahrenheit	
Raw beef	Upright reach-in cooler	39.00 Fahrenheit	Thawing
Hot water	Three compartment sink	120.00 Fahrenheit	
Beef fat	By cook top	102.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Ambient	Upright reach-in cooler	60.00 Fahrenheit	
Raw fish	Food prep unit	39.00 Fahrenheit	
Squid	Food prep unit	40.00 Fahrenheit	

Overall Comments:

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 **6/23/2025**. 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: Yusuke
Manager

Signed On: June 09, 2025