

# 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 FA0204660 - KANPAI RESTAURANT		Site Address 330 LYTTON AV, PALO ALTO, CA 94301		Inspection Date 01/17/2023	
Program PR0307007 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name OKURA INTERNATIONAL INC		Inspection Time 12:15 - 13:30
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION		Consent By NORIKO BABA	FSC Noriko Baba 10/20/27	

Placard Color & Score
<b>GREEN</b>
<b>80</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
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				N
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records			X				S
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						

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		
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:** *Fish cake and tofu skin sitting on ice bath in the kitchen was measured at improper cold holding temperature at 56F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [COS] Employee added ice to the ice bath so that it is in contact with all sides of the container of foods.*

### Minor Violations

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

**Inspector Observations:** *Soap dispenser at the designated handwash sink in the kitchen was empty. Employees were using dishsoap to wash hands [CA] Handwash sink shall have warm water, soap, and single-use paper towels available for employees to properly wash hands. [COS] Employee placed a new bottle of soap at the handwash sink.*

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

**Inspector Observations:** *Per operator, the sushi rice is subject to Time as a Public Health Control (TPHC) where it is prepared everyday at 11am and discarded after lunch service at 2 pm. Facility does not have written procedures for TPHC process. [CA] Provide written procedures and time marking for potentially hazardous foods utilizing TPHC.*

*Handout for TPHC provided to operator to complete and use as procedures.*

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:** *Black mold-like substance observed on the inside panels of the ice machine. [CA] Frequently clean and sanitize the inside panel of the ice machine.*

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

**Inspector Observations:** *Facility serves raw fish but a consumer advisory is not posted on the menu. [CA] When serving raw or uncooked foods a consumer advisory shall be posted to warn consumers that consuming raw or undercooked foods may increase chance of foodborne illness.*

*Consumer advisory handout provided to operator.*

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Tuna	Reach-in cooler	40.00 Fahrenheit	
Tuna	Display cooler	39.00 Fahrenheit	
Udon	Walk-in cooler	40.00 Fahrenheit	
Cooked chicken	Reach-in cooler	58.00 Fahrenheit	cooling
Tofu	Reach-in cooler	40.00 Fahrenheit	
Fish cake	Ice bath	56.00 Fahrenheit	
Tofu skin	Ice bath	56.00 Fahrenheit	
shrimp	Reach-in cooler	40.00 Fahrenheit	
Yellow tail	Display cooler	38.00 Fahrenheit	
Salmon	Display cooler	38.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Imitation crab	Reach-in cooler	41.00 Fahrenheit	
Chlorine sanitizer	dishwasher	50.00 PPM	
Raw salmon	Walk-in cooler	40.00 Fahrenheit	
Raw chicken	Walk-in cooler	41.00 Fahrenheit	
Hot water	handwash sink	100.00 Fahrenheit	
Rice	Warmer	136.00 Fahrenheit	

## Overall Comments:

*Provided and discussed TPHC handout for operator to fill out as their procedures.*

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 **1/31/2023**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control




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**Received By:** Baba  
Manager

**Signed On:** January 17, 2023