

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 FA0200207 - KYOTO PALACE		Site Address 1875 S BASCOM AV 2500, CAMPBELL, CA 95008	Inspection Date 05/09/2025
Program PR0302008 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name KYOTO PALACE INC	Inspection Time 13:30 - 14:40
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By ASHLEY	

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

Cited On: 05/06/2025

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

Compliance of this violation has been verified on: 05/09/2025

Cited On: 05/06/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 05/09/2025. See details below.

Cited On: 05/09/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1 live nymph cockroach found on wall behind 3 comp sink. Employee discarded cockroach at the time of inspection.

Pest control report from Western Exterminator Company observed which occurred on 05/08/2025. Report stated "cockroach activity found I'm sushi bar, kitchen and dishwashing area."

[CA]: FACILITY ORDERED CLOSED due to evidence of live cockroach. Eliminate all live vermin and evidence of vermin in a safe, effective and legal manner.

- 1. Discontinue food preparation and put away food and utensils.**
- 2. Clean and sanitize all areas with heavy grease buildups and old food debris throughout the facility.**
- 3. Use safe and legal pest control measures. Facility shall make available any pest control treatment records and invoices upon re-inspection and re-open.**
- 4. Properly clean and sanitize all food preparation surfaces and impacted areas.**
- 5. Properly vermin proof facility by sealing visible holes and cracks that could harbor or allow entrance of vermin.**
- 6. Remove any stagnant water.**
- 7. Construct, equip and maintain the food facility so as to prevent entrance and harborage of animals, birds and vermin (cockroaches, rodents and flies).**

Facility shall remain closed until all vermin have been abated and county health specialist approves facility to re-open. Contact county health specialist when ready to re-open. "Notice of Closure" sign is not to be removed, hidden or relocated.

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Follow up inspection regarding facility closure on 05/06/2025 for cockroach activity. Facility ordered to remain closed due to live cockroach activity. Discussed re-opening procedures, vermin proofing and cleaning procedures.

Discussed with PIC that today is their first follow-up inspection. Subsequent follow-up inspection will be charged a fee of \$298 per hour.

After hours follow up inspection shall be charged at \$645/hour, minimum two hours, during non-business hours, and upon inspector availability.

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Red placard posted at front window. Red Placard must be displayed until facility has been re-inspected, and cannot be removed, relocated, defaced, marred, camouflaged, or hidden so as to prevent the public from observing it.

Specialist observations:

-1 live cockroach activity

-hand sink at bar has been repaired and no leak was observed

-prep line cooler's top well ambient temperature measured at 50F. PIC stated unit will not be used until it is able to properly cold hold Potentially Hazardous Food at 41F or below.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **5/23/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Daniel Yoshihara
Manager
Signed On: May 09, 2025