

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 FA0303446 - TERIYAKI MADNESS	Site Address 5297 PROSPECT RD 30, SAN JOSE, CA 95129	Inspection Date 07/27/2026
Program PR0445933 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name IVAAN GROUP LLC	Inspection Time 12:55 - 13:50
Inspected By MAVERICK CHIN	Inspection Type LIMITED INSPECTION	Consent By AVEZ AND JULIE

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

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

Inspector Observations:

1. Observed Vermin: Documented in the following areas:

- 1 live cockroach on the floor underneath the dry storage racks adjacent to the dishwashing area
- dead cockroach body parts on the outside of a sauce container, and an unhatched ootheca inside a plastic insert located on a shelf in the walk-in cooler
- dead cockroaches observed in the gaskets of the prep cooler, underneath the steam table, under the cook-line, under the front service counter, on the floor underneath the dishwashing area, on the floor by the CO2 tank and soda syrup nozzles, and on the floor in the walk-in cooler

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: S. Lew

4. Notification: The people in charge during inspection, Avez and Julie, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

Observed a hole in the ceiling above where the rice cookers are located. Observed an unsealed hole where cabling extends into the ceiling above the three compartment sink. Observed deteriorated cove-basing outside the walk-in cooler.

[CA] Ensure all cracks, crevices, holes, and structural deficiencies are sealed to prevent the intrusion or harborage of vermin.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
ambient	two-door upright freezer	6.00 Fahrenheit	
quaternary ammonium sanitizer	three compartment sink	200.00 PPM	
ambient	countertop merchandiser refrigerator	39.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
ambient	walk-in cooler	40.00 Fahrenheit	
warm water	hand sinks	100.00 Fahrenheit	
ambient	prep cooler	41.00 Fahrenheit	
ambient	drawer coolers - cook-line	39.00 Fahrenheit	

Overall Comments:

On-site to conduct operator scheduled change of ownership inspection SR0885730.

Due to evidence of cockroach activity, permit was not issued.

Facility is hereby closed owing to evidence of a cockroach infestation

Facility is to immediately cease and desist all operations, including but not limited to food preparation, service, handling, distribution, and sale.

The following must be provided prior to reopening:

- 1. The signed and completed Reopening Checklist, emailed to the assigned inspector**
- 2. A copy of the pest control report from a licensed provider, stating that facility has been treated and that no live or dead vermin activity was observed, emailed to the assigned inspector**

A follow-up inspection must be conducted prior to facility reopening. Call or email to schedule.

Subsequent follow-up inspections after the first shall be billed at \$282/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

A facility found in operation after having its permit suspended may be subject to a penalty of three times the facility's normal operating permit fee.

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 **8/10/2026**. 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.

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.

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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: Julie Soza
Manager

Signed On: July 27, 2026