

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 FA0210583 - MITSUWA-DELI KITCHEN		Site Address 675 SARATOGA AV, SAN JOSE, CA 95129	Inspection Date 08/05/2025
Program PR0304033 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name MITSUWA CORP	Inspection Time 12:50 - 13:25
Inspected By DENNIS LY	Inspection Type LIMITED INSPECTION	Consent By YASUAKI KISHIMOTO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: 1) *Prepackaged potentially hazardous foods in the open air cooler was measured at improper cold holding temperatures. Salmon rice balls (53F), tuna rice balls (51F), chicken rice balls (47F), and beef rice balls (50F). Per employee, the food was received in the morning around 9AM. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F.*

[COS] Food was removed and discarded by employees.

2) *Potentially hazardous food in the warmer was measured at improper hot holding temperatures. Yakitori skewers measured at 123F - 133F. Per employee, the item was prepared at 11AM. [CA] Potentially hazardous foods when hot holding shall be held at or above 135F.*

[SA] PIC agreed to subject the food to time and will discard if not used/sold by 3 PM.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Cod roe rice ball	Open air cooler	41.00 Fahrenheit	
Hot water	Handwash sink - deli	100.00 Fahrenheit	
Chicken rice ball	Open air cooler	47.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 PPM	
Beef rice ball	Open air cooler	50.00 Fahrenheit	
Kelp rice ball	Open air cooler	41.00 Fahrenheit	
Eel rice ball	Open air cooler	40.00 Fahrenheit	
Salmon rice ball	Open air cooler	53.00 Fahrenheit	
Tuna rice ball	Open air cooler	51.00 Fahrenheit	
Spam Masubi	Open air cooler	41.00 Fahrenheit	
Yakitori skewers	Hot holding display case	123.00 Fahrenheit	
Hot water	Three compartment sink - deli	120.00 Fahrenheit	

Overall Comments:

Limited inspection conducted in conjunction with CO0157500.

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 **8/19/2025**. 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.

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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: Kishimoto
Manager
Signed On: August 05, 2025