

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 01/07/2025		Placard Color & Score GREEN 88		
Program PR0304033 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MITSUWA CORP		Inspection Time 10:00 - 11:15			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By KISHIMOTO AND THOMAS				FSC Thomas Chamberlain 7/11/26

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records					X		
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						N
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
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: *Prepackaged hot foods held in the display case warmer for customer self-service are measured at improper holding temperatures. Yakisoba (101F); tonkatsu (94F), gyudon bowl (50F); and chicken bowl (102F). [CA] Potentially hazardous foods when hot holding shall be held at or above 135F. [SA] Per employee, the food was prepared around 930 AM - 10 AM and will be subject to time as a public health control where the food would be discarded if not used by 1:30 PM.*

Minor violation

Potentially hazardous foods held in the cold holding grab and go cooler are measured at improper cold holding temperatures. Yakisoba (47F); chicken bowl (44F); and tempura (47F). [CA] Potentially hazardous foods when cold holding shall be held at or below 41F

Minor Violations

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *Inside the walk-in cooler, raw shelled eggs are stored above ready-to-eat foods. [CA] Store raw food items separate or below ready-to-eat foods to prevent cross contamination.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *Multiple spray bottles stored inside the kitchen are not labeled. [CA] Spray bottles used inside a food facility shall be labeled to identify it's contents.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Quat sanitizer	Three compartment sink	200.00 PPM	
Scallops	Reach-in cooler	37.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	41.00 Fahrenheit	
Tuna	Walk-in cooler	41.00 Fahrenheit	
Yakisoba	Cold holding grab and go cooler	47.00 Fahrenheit	
Eel	Walk-in cooler	39.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Tonkatsu	Hot holding display case	94.00 Fahrenheit	
Chicken bowl	Cold holding grab and go cooler	44.00 Fahrenheit	
Tempura	Cold holding grab and go cooler	47.00 Fahrenheit	
Calamari	Walk-in cooler	39.00 Fahrenheit	
Hot water	Prep sink	120.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Salmon	Cold holding grab and go cooler	41.00 Fahrenheit	
Sushi rice	Prep table	138.00 Fahrenheit	
Gyudon bowl	Hot holding display case	50.00 Fahrenheit	
Yakisoba	Hot holding display case	101.00 Fahrenheit	
Chicken bowl	Hot holding display case	102.00 Fahrenheit	

Overall Comments:

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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 1/21/2025. 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: Kishimoto
Manager
Signed On: January 07, 2025