

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 FA0205972 - DAN IZAKAYA		Site Address 1306 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 07/23/2026		Placard Color & Score GREEN 80		
Program PR0301855 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TANTO CORPORATION		Inspection Time 11:35 - 12:55			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By MARIA				FSC YASUMITSU YAMAMOTO 10/27/2029

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				
K07	Proper hot and cold holding temperatures		X					N
K08	Time as a public health control; procedures & records			X				N
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored	X	
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: Food prep table with a small Roe seafood container was not placed in properly was measured 50F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] PHF shall be replaced with a correct size containers to keep up with the temperature.

Inspector Observations: Chef was prepare sushi seafood and placing it directly into a cold display unit. Sushi meat inside the cold display unit was measured 60F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] Rapid chill the sushi seafood before placing inside the cold display unit.

Minor Violations

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

Inspector Observations: Container of water and a tong was left inside the hand washing sink.

[CA] Hand washing facility shall be clean, unobstructed, and accessible at all times.

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

Inspector Observations: Lack time marking for the multiple food items at room temperature was prepared 2 hours ago and is out for service.

[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations: Mechanical exhaust hood has a build up of grease.

[CA] Clean mechanical exhaust hood and/or filters of grease accumulation.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Kitchen ventilation hood above food prep area has a dust debris. Dust debris on the ceiling around the ventilation hood area.

[CA] Clean the dust from the ventilation hood and ceiling when there is no food around or cover the food.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Multiple dirty wiping cloths were left at the counter.

[CA] Wiping cloths shall be free of food debris and visible soil and shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Time as a public health control; procedures & records.

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Measured Observations

Item	Location	Measurement	Comments
HOT WATER	HAND WASHING	100.00 Fahrenheit	
CHICKEN WINGS	REFRIGERATION	42.00 Fahrenheit	
EAL	ACTIVE PREP	65.00 Fahrenheit	LACK TPHC
DRINKS	REFRIGERATION	40.00 Fahrenheit	
FISH BALLS	ACTIVE PREP	65.00 Fahrenheit	LACK TPHC
STEAMED RICE	HOT HOLDING	165.00 Fahrenheit	
BEEF	REFRIGERATION	40.00 Fahrenheit	
CHLORINE SANITIZER	DISHWASHER	50.00 PPM	
SALMON	FREEZER	15.00 Fahrenheit	
CALAMARI	FOR SERVICE	110.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
ROE SEAFOOD	FOOD PREP TABLE	50.00 Fahrenheit	
HOT WATER	HANDWASHING RESTROOM	100.00 Fahrenheit	
PORK WITH TOFU	HOT HOLDING	165.00 Fahrenheit	
TUNA	ACTIVE PREP	65.00 Fahrenheit	
SUSHI RICE	CONTAINER	80.00 Fahrenheit	LACK TPHC

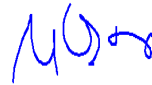
Overall Comments:

- MUST PROVIDE TIME MARKING FOR ALL THE FOOD KEPT AT ROOM TEMPERATURE WITHOUT HOT HOLDING OR COLD HOLDING.
- SUSHI SEAFOOD MUST BE RAPID CHILLED BEFORE PLACING INSIDE THE COLD DISPLAY UNIT.

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 **8/6/2026**. 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.

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: MARIA
PIC
Signed On: July 23, 2026