

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 FA0256957 - HOKKAIDO BUFFET		Site Address 3830 STEVENS CREEK BL, SAN JOSE, CA 95117		Inspection Date 10/30/2024	
Program PR0375433 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HOKKAIDO BUFFET INC		Inspection Time 12:45 - 14:30
Inspected By HINA WYNE	Inspection Type ROUTINE INSPECTION	Consent By LONGFAN LIN	FSC LONGFAN LIN 8/9/2029		

Placard Color & Score
GREEN
83

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						
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		X			S
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records	X						S
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding	X						S
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				S
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	X	
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	X	
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

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Lack soup in two hand washing sinks in the kitchen area and lack paper towel in the employee restroom's hand washing sink.*

[CA] *Properly wash hands with soap, warm water and dry using single use paper towels as required.*

[COS] *PIC refill soup and paper towel.*

Minor Violations

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: *Lack chronological order for the shell tags.*

[CA] *The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.*

Organize the shell tags for easy viewing.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Pork chop was thawing in the standing water.*

[CA] *Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Carton of shrimps on floor at the cook line.*

[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Inner panel of the ice machine in the sushi area has mold like black spots.*

[CA] *Clean inner panel of the ice machine to prevent cross contamination.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
TOFY	BEFFET	150.00 Fahrenheit	
SHRIMPS	FOOD PREP TABLE	40.00 Fahrenheit	
NODDLES	HOT HOLDING	140.00 Fahrenheit	
CHICKEN	FOOD PREP TABLE	40.00 Fahrenheit	
OYESTER	WALK IN FREEZER	20.00 Fahrenheit	
BEEF	COLD HOLDING	40.00 Fahrenheit	
STEAM ROLLS	BUFFET	150.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
SEA WEED	BUFFET	40.00 Fahrenheit	
HOT WATER	HANDWASHING RESTROOM	100.00 Fahrenheit	
	EMPLOYEE		
PORK CHOP	BUFFET	150.00 Fahrenheit	
SANITIZER	DISHWASHER	50.00 PPM	
SUSHI	BUFFET	41.00 Fahrenheit	
CHICKEN	WALK IN COOLER	40.00 Fahrenheit	
OYESTER	WALK IN COOLER	40.00 Fahrenheit	
SOUP	HOT HOLDING	160.00 Fahrenheit	
MELON	BUFFET	50.00 Fahrenheit	JUST PREP BUFFET ONLY OPEN FOR 4 HOURS
DUMPLING	REFRIGERATION 3 DOOR	40.00 Fahrenheit	
HOT WATER	3-COMP SINK	130.00 Fahrenheit	
CAKE	BUFFET	40.00 Fahrenheit	
SHRIMPS	COLD HOLDING	40.00 Fahrenheit	
MEAT	WALK IN FREEZER	20.00 Fahrenheit	

Overall Comments:

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 **11/13/2024**. 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: LONGFAN LIN
PIC
Signed On: October 30, 2024