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 FA0208089 - KAZOO JAPANESE RESTAURANT		Site Address 250 JACKSON ST, SAN JOSE, CA 95112		Inspection Date 08/01/2025
Program PR0302842 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name NUTRITION DELIGHT INC	Inspection Time 08:30 - 09:30
Inspected By LAWRENCE DODSON	Inspection Type FOLLOW-UP INSPECTION	Consent By SEAN YANG		

Placard Color & Score

GREEN

N/A

Comments and Observations

Major Violations

Cited On: 07/30/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 08/01/2025

Cited On: 07/30/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c),

114254.3

Compliance of this violation has been verified on: 08/01/2025

Cited On: 07/30/2025

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

Compliance of this violation has been verified on: 08/01/2025

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Re-inspection checklist for re-opening and pest control invoices collected.

no evidence of vermin infestation at time of re-inspection. All affected areas have been cleaned and sanitized.

*Facility ok to re-open

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 8/15/2025. 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
[NOI 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: sean yang

owner

Signed On: August 01, 2025