

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 FA0309071 - BLUE PAGODA		Site Address 1617 N CAPITAL AV, SAN JOSE, CA 95132		Inspection Date 08/21/2025		Placard Color & Score GREEN 88		
Program PR0453131 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name NOAH VO		Inspection Time 14:00 - 15:00			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By SERENA				FSC Tetsuya Ozaki 4/23/2027

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						S
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						S
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						S
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	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	X	
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	X	
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

No major violations were observed during this inspection.

Minor Violations

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: *The facility uses vinegar to acidify the rice to keep it at room temperature. It also deals with raw fish.*

[CA] *If a facility uses special processing to store to improve the shelf life of potentially hazardous food products like rice, we must write a HACCP plan and standard operational procedure (SOP) to identify and evaluate the critical control points. Please provide an HACCP plan SOP for the facility.*

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: *There was no consumer advisory note on the menu.*

[CA] *If any food products are sold raw, partially cooked, or served medium rarely, the consumer must be notified by the employees, or a consumer advisory note must be written on the menu that specifies:*

- 1) Specifically identify all meat/egg/seafood items that are offered raw or undercooked and*
 - 2) Include a reminder statement of the increased risk of foodborne illness from consuming such foods*
- A. Written information regarding the safety of these FOOD items is available upon request.*

B. Document this on the menu, or

C. Advise the customer orally with the following warning:

Consuming raw or undercooked meats, POULTRY, seafood, shellfish, or EGGS may increase your risk of foodborne illness, especially if you have certain medical conditions.

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

Inspector Observations: *Some food products on boxes were stored directly on the floor or on milk crate back in the storage area.*

[CA] *To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on an approved shelf or dunnage rack.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *There is no approved sanitizer measuring strip to measure the concentration of the chemicals used to sanitize dishes and utensils in the facility.*

[CA] *Provide approved sanitizer measuring strips for the chemicals used in sanitizing utensils, equipment, and food contact surfaces.*

The high temp mechanical dishwasher's measuring thermometer was not working properly as well.

[CA] *Replace it with a new one.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *An open cup employee drink was stored on the preparation table.*

[CA] *To prevent possible contamination, employees may only drink with covered cup containers and store their drink in designated areas.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Tuna	Undercounter fridge	35.00 Fahrenheit	
Hot water	Three compartment sink	125.00 Fahrenheit	
Salmon	Undercounter fridge	35.00 Fahrenheit	
Milk	Undercounter fridge	36.00 Fahrenheit	
Miso soup	Soup pot	175.00 Fahrenheit	
Hot water	Mechanical dishwasher	160.00 Fahrenheit	
Milk	Undercounter fridge	34.00 Fahrenheit	

Overall Comments:

Note: Food safety manager certificate: Tetsuya Ozaki - 4/23/2027

2. The restaurant is serving sushi using an acidified rice. However, it does not have HACCP plan and the risk category is classified as an RC02. The program element shall be changed to FP11 and the risk category to RC03.

3. There is a bar in the dining area used to mix drinks. However, there is not handwash station in the bar area. Please install a handwash station for the bar. Until a handwash station is installed, no mixing of drinks or serving open drinks from the bar is allowed. Plan and specification must be submitted to our office and the city's building department for approval.

4. The restaurant opens after 5 pm. However, this inspection is conducted during the lunch time, because employees were observed conducting food preparation.

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 **9/4/2025**. 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: Noah Vo
Manager
Signed On: August 21, 2025