

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 FA0275856 - JAPAFOOD		Site Address 387 S 1ST ST 126, SAN JOSE, CA 95113	Inspection Date 03/12/2025
Program PR0416957 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name SUKIYAKY LLC	Inspection Time 13:25 - 14:20
Inspected By JENNIFER RIOS	Inspection Type LIMITED INSPECTION	Consent By MASANORI TANAKA	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Chicken in hot holding measured 109F-110F. Per PIC, it is held for up to four hours and discarded after. No approved TPHC procedures completed. [CA] Food must be held hot at 135F or above or 41F or below.

If TPHC will be used, complete TPHC written procedures and email them to district staff within 48 hours from facility.

Minor Violations

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

Inspector Observations: Paper towel dispenser was not working at time of inspection. Paper towels were placed on top of dispenser. [CA] Repair/replace paper towel dispenser.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Facility has added a turbo chef without a hood. Facility has also added a hot holding unit. [CA] Cooking equipment must be under a ventilation hood. However, facility can submit a mechanical hood ventilation exemption to DEH Plan Check.

Follow-up By 04/12/2025

Facility must submit and have mechanical hood exemption approved by 04/12/2025. If exemption is not submitted and approved, turbo chef must be removed

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

Site visit conducted to obtain SOPs regarding the reheating/hot holding of foods brought over from the central kitchen located at 3334 Victor Court, Santa Clara 95054.

Per PIC, the following food items are cooked in the central kitchen and brought over:

- karaage chicken*
- katsu chicken*
- pork katsu*
- boiled spinnach and frozen at central kitchen*
- Hokkaido croquettes*
- Curries*

Chicken, pork and croquettes are reheated in the turbo chef in kitchen to 190F. They are hot held in hot holding unit for four hours and then discarded. If ordered, they are reheated again to serve. Curries are reheated using a rethermalizer, then placed into a hot holding units. All foods left over at the end of the lunch period/operating hours are discarded.

TPHC form provided. Email district inspector within 48 hours with completed written procedures.

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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 **3/26/2025**. 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: Masanori Tanaka
Owner

Signed On: March 12, 2025