

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 FA0209829 - GAKU		Site Address 5152 MOORPARK AV 40, SAN JOSE, CA 95129		Inspection Date 07/02/2025		Placard Color & Score GREEN 78		
Program PR0300867 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name UEDA, RYUJI		Inspection Time 18:50 - 20:20			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By NOBU ISHIGAKI				FSC NOBUKAZU ISHIGAKI 4-29-28

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	X			S
K07	Proper hot and cold holding temperatures		X		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		
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		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		X
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available	X	

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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: *FOUND THE TOFU IN THE REACH IN REFRIGERATOR AT 57F FOR OVER 4 HOURS. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SEE VC&D NOTE: THE EGGS AND CAKES WERE TRANSFERED TO A WORKING REFRIGERATOR AS THE MANAGER STATES THEY WERE STORED IN THIS REFRIGERATOR FOR LESS THAN 2 HRS.*

Minor Violations

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

Inspector Observations: *FOUND A COUPLE OF ICE PACKS INSIDE THE HAND WASH SINK AND A SEWER DECLOGGER MACHINE STORED IN FRONT OF THE HAND WASH SINK NEAR THE BACK DOOR. [CA] KEEP THE HAND WASH SINK ACCESSIBLE AT ALL TIMES. TAKE HOME EQUIPMENT THAT IS NOT NECESSARY FOR THE FUNCTION OF THE RESTAURANT.*

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *FOUND A COUPLE OF WATER PUDDLES ON THE FLOOR NEAR THE BACK DOOR. [CA] REMOVE THE PUDDLES OF WATER.*

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: *FOUND THE REACH IN REFRIGERATOR UNABLE TO KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. [CA] REPAIR THE REFRIGERATOR.*

Follow-up By
07/09/2025

THE LIDS OF THE WORKING CONTAINERS FOR THE SUGAR HAVE SAUCE AND FOOD DEBRIS ON THEM. [CA] CLEAN AND SANITIZE THE LIDS.

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: *FOUND A COUPLE OF STAINLESS STEEL BOWLS AND A WOODEN BOWL BEING USED AS SCOOPS FOR THE SUGAR, RICE AND FLOUR. [CA] USE FOOD GRADE WASHABLE SCOOPS WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD.*

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: *FOUND THE BACK DOOR OPEN. [CA] CLOSE THE DOOR TO PREVENT VERMIN FROM COMING INSIDE THE FACILITY.*

FOUND TRASH IN THE BACK OUTSIDE AREA OF THE RESTAURANT. [CA] REMOVE THE TRASH.

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: *FOUND NO HAND WASH SIGN AT THE HAND WASH SINK BY THE BACK DOOR. [CA] PROVIDE A HAND WASH SIGN.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

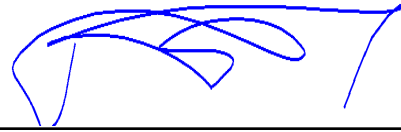
Item	Location	Measurement	Comments
WHIPPED CREAM	SLIDE DOOR REFRIGERATOR	36.00 Fahrenheit	
CHICKEN SKEWERS	REACH IN REFRIGERATOR NEAR BBQ	33.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
EGGS	REACH IN REFRIGERATOR	57.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
FISH	REACH IN FREEZER	8.00 Fahrenheit	
MEAT	SERVICE REFRIGERATOR	36.00 Fahrenheit	
CAKES	REACH IN REFRIGERATOR	57.00 Fahrenheit	
MILK	REACH IN REFRIGERATOR	35.00 Fahrenheit	
TOFU	REACH IN REFRIGERATOR	57.00 Fahrenheit	
CHLORINE SANITIZER	WARE WASHER	100.00 PPM	
BEEF SKEWERS	REACH IN REFRIGERATOR NEAR BBQ	34.00 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 **7/16/2025**. 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: NOBU ISHIGAKI
MANAGER
Signed On: July 02, 2025