

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 FA0286967 - HINODEYA CAMPBELL TOWN		Site Address 2210 S BASCOM AV, CAMPBELL, CA 95008		Inspection Date 05/13/2025		Placard Color & Score GREEN 75		
Program PR0430397 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MASA SUSHI LLC		Inspection Time 15:30 - 16:30			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By HITOMI & SHUGO (M)				FSC Shugo Miura 2/26/29

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			N
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records		X		X			N
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						
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	X	
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	X	
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	X	
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

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

Inspector Observations: Found the following potentially hazardous foods (PHFs) under time as a public health control (TPHC) at cook station without updated time markers: sliced chicken, sliced pork, chicken karage and takoyaki. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] Operator directed to time mark PHFs.

Minor Violations

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

Inspector Observations: Found soap dispenser located at back hand wash station stuck. Observed another bottle of soap stored near hand sink. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times. Ensure to repair soap dispenser.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Upon arrival, observed a plate of chicken karage sitting on cutting board at cooks line. Once walk-through of food facility was conducted, observed plate of chicken karage directly stored on top of chicken karage in container. [CA] All food shall be protected from potential contamination. [COS] Operator directed to remove plate from inside of chicken karage container.

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

Inspector Observations: Found several containers of food stored on floor in walk-in-freezer and walk-in-cooler. [CA] Food shall be stored a minimum of 6 inches off floor. [CA] Food shall be stored a minimum of 6 inches off floor.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Found handles of microwaves accumulated with dust and debris. [CA] Routinely clean.

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: 1. Found container of ingredients missing a piece of its lid near cooks line. Observed a triangle cut out shape of container to allow easy access to content. [CA] Do not alter lids of food container. Use commercially approve container that allows easy access to food content.

2. Found cardboard boxes used to line shelvings and prep table. [CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

3. Observed metal scrubber at 1-compartment sink no longer in its original form. Per operator, scrub is not supposed to be used for cleaning any food equipment on site. [CA] All utensils and equipment shall be approved and meet applicable standards.

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 knives stored on handles of 1-compartment sink located in back area. [CA] Multi-use utensils will be stored in a way that the working part of the utensil may not become contaminated.

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K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Found leaking faucets in the following areas: 3-compartment sink (right side) and 1-compartment sink (middle) at back area. [CA] Secure leak.

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 mop bucket stored directly in mop sink. [CA] Ensure mop sink is accessible at all times, relocate mop bucket.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
chicken karage	counter @ cookline	72.00 Fahrenheit	under time as a public health control (TPHC) not time marked. COS-directed to time mark.
sliced pork	3 door reach in	41.00 Fahrenheit	
beverage	1 door upright	41.00 Fahrenheit	
marinated eggs	3 door reach in	41.00 Fahrenheit	
hot water	warewash/(2x) 1-comp/mop sink	120.00 Fahrenheit	
takoyaki	counter @ cookline	71.00 Fahrenheit	under TPHC, not time marked. COS-directed to time mark.
sliced chicken	counter @ cookline	84.00 Fahrenheit	under TPHC, not time marked. COS-directed to time mark.
warm water	handsink (front, back & 2RR)	100.00 Fahrenheit	
beverage	2 door reach in	28.00 Fahrenheit	
shrimp tempura	1 door reach in freezer	6.20 Fahrenheit	
sliced chicken	3 door reach in	41.00 Fahrenheit	
meat	walk-in-freezer	3.10 Fahrenheit	
takoyaki	2 door upright freezer	7.30 Fahrenheit	
miso soup	warmer	164.00 Fahrenheit	
tofu	3 door cold top	41.00 Fahrenheit	
marinated eggs	walk-in	41.00 Fahrenheit	
cooked pork	walk-in	41.00 Fahrenheit	
marinated eggs	3 door cold top	41.00 Fahrenheit	
chlorine	dish machine	50.00 PPM	
chicken broth	stove top	198.00 Fahrenheit	
vanilla soft serve	soft serve device	41.00 Fahrenheit	dairy license observed.
tonkatsu broth	stove top	202.00 Fahrenheit	
sauce	2 door reach in	39.00 Fahrenheit	
sliced pork	counter @ cooks line	80.00 Fahrenheit	under TPHC, not time marked. COS-directed to time mark.

Overall Comments:

Inspection conducted in conjunction to CO0156781.

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 **5/27/2025**. 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.

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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: Shugo Miura
Manager

Signed On: May 13, 2025