# **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 FA0253926 - SARKU JAPAN @ VALLEY FAIR		Site Address 2855 STEVENS CREEK BL 2457, SANTA CLARA, CA		Inspection Date 03/23/2023	Placard Color & Score
Program PR0369998 - FOOD PREP /	FOOD SVC OP 6-25 EMPLOYEES R	C 3 - FP14	Owner Name SAR CALIFORNIA HOLDCO II	Inspection Time 10:45 - 11:10	GREEN
Inspected By NHA HUYNH	Inspection Type FOLLOW-UP INSPECTION	Consent By BIBO CHEN			N/A

# **Comments and Observations**

# **Major Violations**

Cited On: 03/21/2023

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

#### Compliance of this violation has been verified on: 03/23/2023

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Cited On: 03/21/2023

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

This violation found not in compliance on 03/23/2023. See details below.

## **Minor Violations**

N/A

## **Measured Observations**

N/A

## **Overall Comments:**

A follow-up inspection was conducted to verify compliance for major violations observed during routine inspection conducted on 03/21/2023.

K06: Handwash sink in the rear was observed unobstructed.

K08: Sushi rice was observed with a timer. TPHC form was available for review.

Continue to ensure handwash sinks are accessible at all times. Continue to monitor sushi rice with timer. Maintain TPHC form at the facility for review.

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 <u>4/6/2023</u>. 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

Signed On:

Received By:

Manager March 23, 2023

Bibo Chen