

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 FA0310967 - KAJIKEN		Site Address 370 LAURELWOOD RD 113, SANTA CLARA, CA 9501		Inspection Date 07/24/2026		Placard Color & Score YELLOW 68		
Program PR0455492 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name KAJIKEN BAY AREA CENTRA		Inspection Time 10:05 - 13:00			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By WENDY				FSC Wendy Medrano 12/19/2030

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						
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						
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods			X	X			N
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							
K14	Food contact surfaces clean, sanitized		X		X			N
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		X			N
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		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0310967 - KAJIKEN		Site Address 370 LAURELWOOD RD 113, SANTA CLARA, CA 95054	Inspection Date 07/24/2026
Program PR0455492 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name KAJIKEN BAY AREA CENTRAL KITCHEN LLC	Inspection Time 10:05 - 13:00
K48	Plan review		
K49	Permits available		X
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: MAJOR VIOLATION:

Follow-up By 07/25/2026

Observed active warewashing without a final sanitizing step.

[CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM).

[COS] Dishes cleaned and rinsed were returned to a 200 ppm quaternary ammonia solution.

MINOR VIOLATION:

Observed dishes wet stacked at the wire racks.

[CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations:

Observed food workers actively packing roast beef to sous vide.

Follow-up By 07/25/2026

[CA] The food facility shall obtain a HACCP plan approval prior to packaging PHFs using a reduced-oxygen packaging method. Remove the vacuum sealing unit and sous vide unit.

[COS] Food workers were directed to cease sous vide cooking process.

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations:

Observed one covered plastic container of chicken karaage and takoyaki out at ambient temperature at the cooks line measured at 103F and 98F respectively. The PIC stated both foods were cooked approximately 1 hour prior.

[CA] After heating or hot holding, Potentially Hazardous Foods (PHFs) shall be cooled rapidly from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours.

[COS] The food containers were relocated to the walk in cooler uncovered to rapidly cool.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

Observed numerous ants on the floors below the preparation sink.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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

OFFICIAL INSPECTION REPORT

Facility FA0310967 - KAJIKEN	Site Address 370 LAURELWOOD RD 113, SANTA CLARA, CA 95054	Inspection Date 07/24/2026
Program PR0455492 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name KAJIKEN BAY AREA CENTRAL KITCHEN LLC	Inspection Time 10:05 - 13:00

Inspector Observations:

Observed one Mingyuan MS1910 lamb slicing machine and one Xinje slicing machine without any indication of sanitation listing. It was discussed with the PIC that the units were purchased approximately 2 months prior. ETL or NSF listing could not be located based off of manufacturer at time of inspection.

**Follow-up By
07/31/2026**

[CA] All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

The above equipment are hereby impounded. Refer to impound report. Within 1 week, indicate if either the equipment will be removed from facility or if facility will submit to plan check.

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:

Observed bowls to dispense bulk sugar, brown sugar, and ice.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Measured the sanitizer concentration at the multiuse wiping cloth buckets at the preparation area above 400 ppm quaternary ammonia.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

[COS] The solutions were discarded and diluted to 200 ppm quaternary ammonia.

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:

Observed bags and other personal belongings stored among food and utensil storage.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

Inspector Observations: During pre-final inspection on 11/20/25, the PIC (Ayumi Sakata) stated this facility is intended to be used as a commissary kitchen for other Kajiken restaurants outside of Santa Clara County. It was noted during 11/20/25 inspection that facility would be required to obtain State permit and Processed Food Registration (PFR).

**Follow-up By
07/31/2026**

Pre-final inspection conducted on 1/9/2026, Timothy Lu, the owner, stated this facility is intended to be used as a retail facility.

It was discussed at this time that this facility conducts retail operation, but also prepares and supplies food for the Kajiken location located out of county in San Mateo.

[CA] Immediately cease out of county food supplying without approval from the state. Within 1 week indicate provide documentation supporting pursuit of PFR

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Compliance with variance/ROP/HACCP Plan.
Needs Improvement - Proper cooling methods.

OFFICIAL INSPECTION REPORT

Facility FA0310967 - KAJIKEN	Site Address 370 LAURELWOOD RD 113, SANTA CLARA, CA 95054	Inspection Date 07/24/2026
Program PR0455492 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name KAJIKEN BAY AREA CENTRAL KITCHEN LLC	Inspection Time 10:05 - 13:00

Measured Observations

Item	Location	Measurement	Comments
GROUND PORK	STEAM TABLE	153.00 Fahrenheit	
PORK	PREP COOLER NEAR ENTRANCE	38.00 Fahrenheit	
CHICKEN	TWO DOOR REACH IN COOLER	41.00 Fahrenheit	
WATER	HAND WASHING SINK	108.00 Fahrenheit	
GROUND PORK	PREP COOLER NEAR ENTRANCE	38.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	146.00 Fahrenheit	
CHASHU	WALK IN COOLER	37.00 Fahrenheit	
CHICKEN	WALK IN COOLER	38.00 Fahrenheit	
SHREDDED PORK	STEAM TABLE	158.00 Fahrenheit	
SANITIZER CONCENTRATION	THREE COMPARTMENT SINK	200.00 PPM	QUATERNARY AMMONIA
MAYO BASED SAUCE	TWO DOOR REACH IN COOLER	40.00 Fahrenheit	
TOFU	PREP COOLER NEAR ENTRANCE	37.00 Fahrenheit	
ROAST BEEF	TWO DOOR UPRIGHT COOLER	38.00 Fahrenheit	
CHASHU	TWO DOOR UPRIGHT COOLER	40.00 Fahrenheit	

Overall Comments:

It was discussed that active operation hours are generally between 8:00AM to 1:00PM.

Observed large volumes of potentially hazardous foods being cooked and subsequently cooled including chashu pork, ground pork, and roast beef in large quantities, with more than 5 food employees actively prepping. The health permit will be upgraded to an FP14 permit.

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 **8/7/2026**. 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: Jose Coliima
Manager
Signed On: July 24, 2026