

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 10/24/2024		Placard Color & Score YELLOW 60		
Program PR0430397 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MASA SUSHI LLC		Inspection Time 14:25 - 16:00			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By HITOMI (PIC)				FSC Shugo Miura 1/20/25

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	X			
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			N
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		
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		
K34	Warewash facilities: installed/maintained; test strips	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
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

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

Inspector Observations: Found ONLY hand wash station in back prep area with cold water valve off at time of inspection. Per operator, cold water valve turned off due to leak. [CA] Hand wash station shall have cold/warm water provided at all times. [COS] Operator directed to turn on cold water valve. Observed cold water provided.

Follow-up By
10/29/2024

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

Inspector Observations: Measured a pot of cream soup holding at 127F on stove top. Observed stove top off. Per operator, PHFs stove was turned off less than 4 hours ago. [CA] Maintain all hot PHFs held at or above 135F. [COS] Operator directed to reheat PHFs to 165F.

Follow-up By
10/29/2024

Minor: Measured green tea in soft serve device holding at 46F for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.

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

Inspector Observations: Found the following food items sitting on counter near prep line without time mark: fried karage, takoyaki, pork and chicken. Per operator, PHFs under time as a public health control. [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 all PHFs at counter cook service line.

Follow-up By
10/29/2024

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employees touching their face during inspection. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. [COS] Operator was directed to stop what they were doing and wash their hands. No active adulteration/contamination occurred.

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

Inspector Observations: 1. Found several flies in back prep area. [CA] Each food facility shall be free of pest such flies. Clean and sanitize all effected areas.
2. Found OLD rodent dropping under water heater stored in side storage room. [CA] Each food facility shall be free of rodent dropping. Clean and sanitize all effected areas.

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 the floor in prep area, walk-in-cooler and walk-in-freezer. [CA] Food shall be stored a minimum of 6 inches off floor.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lacking chlorine test strip to test concentration of dish machine. [CA] Provide chlorine test strip.

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

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Inspector Observations: Found a newly added soft serve (Vevor) dispenser. [CA] New and/or replacement food 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). **Facility shall submit plans to health department for newly added equipment.**

For any soft serve product made for service on site, facility shall obtained a dairy license with California Department of Food and Agriculture (CDFA).

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: 1. Found hot water valve off at 1-compartment sink. Per operator, hot water valve off due to a leak. [CA] Cold/hot water shall be provided at all times. [COS] Operator turned on hot water valve. Measured hot water greater than 120F.

2. Found cold water valve off at hand wash station in back prep area. Per operator, cold water valve off due to a leak. [CA] Cold/hot water shall be provided at all times. [COS] Operator turned on cold water valve. Observed cold water being dispensed.

3. Found leaking faucets at the following areas: hand wash station (front service line), 3-compartment sink (right side) faucet and 3-compartment sink (left side) goose neck faucet. [CA] Repair leak.

Follow-up By
10/29/2024

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: 1. Found back entrance door open. [CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.

2. Found employee person clothing stored next to food related item in small side storage room. [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

3. Found 3 loose CO2 tank near 1 door reach in unit near prep area. [CA] Secure CO2 tank to rigid structure to prevent accidental discharge.

Performance-Based Inspection Questions

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

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
pork	prep counter	73.00 Fahrenheit	under TPHC. COS- directed to time mark PHFs.
chlorine	dish machine	50.00 PPM	
takoyaki	2 door upright freezer	0.70 Fahrenheit	
tofu	walk-in	39.00 Fahrenheit	
miso soup	stove top	178.00 Fahrenheit	
warm water	handsink (front, back prep & 2RR)	100.00 Fahrenheit	
sauce	2 door reach in	27.00 Fahrenheit	
noodle	counter (stove)	91.00 Fahrenheit	under TPHC. Observed time mark.
pork	walk-in	41.00 Fahrenheit	
chicken	prep counter	73.00 Fahrenheit	under TPHC. COS- directed to time mark PHFs.
fried karage	prep counter	73.00 Fahrenheit	between 73F - 75F, under time as a public health control (TPHC). COS- directed to time mark PHFs.
beverage	1 door reach in	37.00 Fahrenheit	
creamy soup	stove top	127.00 Fahrenheit	for less than 4 hours. COS-reheat to 165F.
clam	walk-in-freezer	13.30 Fahrenheit	
green noodles	counter (stove)	89.00 Fahrenheit	under TPHC. Observed time mark.
rice	3 door reach in	41.00 Fahrenheit	
soup	stove top	210.00 Fahrenheit	
soft boiled eggs	3 door cold top/reach in	41.00 Fahrenheit	
vanilla	soft serve device	41.00 Fahrenheit	
green tea	soft serve device	46.00 Fahrenheit	
tofu	3 door cold top	41.00 Fahrenheit	
takoyaki	prep counter	72.00 Fahrenheit	under TPHC. COS- directed to time mark PHFs.
rice	walk-in	41.00 Fahrenheit	
creamy soup	walk-in	41.00 Fahrenheit	
beverage	1 door reach in	41.00 Fahrenheit	
hot water	warewash/(2x)1-comp/mop	120.00 Fahrenheit	

Overall Comments:

A follow-up inspection shall be conducted.

******Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.******

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 **11/7/2024**. 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: Shugo Miura
Manager
Signed On: October 24, 2024