

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 FA0210583 - MITSUWA-DELI KITCHEN		Site Address 675 SARATOGA AV, SAN JOSE, CA 95129	Inspection Date 09/22/2026
Program PR0304033 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name MITSUWA CORP	Inspection Time 11:00 - 11:30
Inspected By JENNIFER RIOS	Inspection Type LIMITED INSPECTION	Consent By KISHIMOTO	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: Chicken katsu and teriyaki chicken out for self service measured within the temperature danger zone. Per PIC, they place the cooked foods out for service for four hours and then discard. Foods were placed out one hour prior to temperature measurement and did not have time marking on them. Per PIC, they should have stickers on them. Written procedures for TPHC were not available. [CA] Maintain PHF at 41F or below or 135F or above. [COS] TPHC form provided for PIC to completed and submit to district inspector. Stickers were placed on food items for discard at 4 hours.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Chicken katsu	Out for self service	122.00 Fahrenheit	122-138F
Teriyaki chicken	Out for self service	98.00 Fahrenheit	

Overall Comments:

Refer to CO0160904.

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 **10/6/2026**. 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: Yasuaki Kishimoto
Store manager

Signed On: September 22, 2026