

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 FA0311519 - SAKURA MARKETPLACE - RAMEN	Site Address 180 S MARKET ST, SAN JOSE, CA 95113	Inspection Date 07/14/2026
Program PR0456183 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SAKURA MARKETPLACE LLC	Inspection Time 09:55 - 10:30
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By MINA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/07/2026

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

Compliance of this violation has been verified on: 07/14/2026

Cited On: 07/14/2026

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

Inspector Observations:

Salmon onigiri were measured at 85F. Per Mina, they were delivered from Fremont about 10 minutes prior.

[CA] Discussed with Mina that delivered items should be received at 41F or below or 135F or above.

[SA] Items were time marked for disposal after 4 hours of being removed from temperature control.

Cited On: 07/07/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 07/14/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Crab Salad	Prep Table	42.00 Fahrenheit	
Rice	Cooler (hot holding)	120.00 Fahrenheit	TPHC
Salmon Onigiri	Open Air Cooler	85.00 Fahrenheit	Delivered from Fremont Facility ~ 10 minutes.

Overall Comments:

This is the first follow up inspection.

Observations:

K07: Sushi rice was time marked for 4 hours. TPHC guidelines provided and approved onsite. Deli items (onigiri, musubi, etc) are now stored in the open air cooler. Salmon onigiri were measured at 85F. Per Mina, they were delivered from Fremont about 10 minutes prior. Discussed with Mina that delivered items should be received at 41F or below or 135F or above. Items were time marked for disposal after 4 hours of being removed from temperature control.

K13: No adulterated foods were observed.

K23: No flies were observed in the facility.

Ensure to contact CDPH for PFR requirements.

Continue to correct any and all pending violations.

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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 7/28/2026. 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: Mina
Manager
Signed On: July 14, 2026