

# 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

<b>Facility</b> FA0269575 - GYU-KAKU RESTAURANT		<b>Site Address</b> 19620 STEVENS CREEK BL 150, CUPERTINO, CA 9		<b>Inspection Date</b> 01/08/2025		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>83</b> </div>		
<b>Program</b> PR0401118 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> BAY AREA YAKINIKU LLC		<b>Inspection Time</b> 19:10 - 20:10			
<b>Inspected By</b> HENRY LUU		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> TIFFANY				<b>FSC</b> Jessie Lee 02/28/2029

  

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use			X				N
K05	Hands clean, properly washed; gloves used properly	X						S
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	
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		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		
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		
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		
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		
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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Program PR0401118 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name BAY AREA YAKINIKU LLC	Inspection Time 19:10 - 20:10
K48	Plan review	
K49	Permits available	
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: Chlorine sanitizer at the mechanical dish machine measured at 0 PPM during active ware washing.**

**[CA] Maintain chlorine in mechanical warewash machine at 50 PPM or per manufacturer specifications.**

**[COS] Manager removed box placed above the chemical buckets that was causing the chemical tubes to be pinched. Chlorine sanitizer was restored to the dish machine.**

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: Employees' food handler cards were unavailable for review.**

**[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire. Food handler cards shall be readily available for review upon request.**

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

**Inspector Observations: Employees' opened food and beverages observed stored in areas of food storage, food preparation, and/or near food contact surfaces.**

**[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area. Provide designated location for employees to store personal food and beverages, separated and protected from restaurant food.**

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Hand wash station by the ware washing area is partially obstructed with a garbage bin placed in front requiring employees to reach over in order to wash hands. Additionally, hand soap dispenser has fallen from the wall and placed inside the wash basin making it difficult to obtain soap.**

**[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Remove obstruction and maintain hand wash stations easily accessible at all times.**

### Performance-Based Inspection Questions

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

### Measured Observations

Item	Location	Measurement	Comments
ROP raw harami beef	Three-door upright refrigerator	38.00 Fahrenheit	
Raw beef	Food preparation refrigerator	39.00 Fahrenheit	
Gyoza	Drawer refrigerator	37.00 Fahrenheit	
Diced tofu	Ice bath	41.00 Fahrenheit	
Tuna paste	Food preparation refrigerator	40.00 Fahrenheit	
Takoyaki	Drawer refrigerator	39.00 Fahrenheit	
Raw shrimp	Drawer - food preparation refrigerator	37.00 Fahrenheit	
Raw chicken	Three-door upright refrigerator	39.00 Fahrenheit	
Raw calamari	Three-door upright refrigerator	39.00 Fahrenheit	
ROP raw sirloin beef	Three-door upright refrigerator	40.00 Fahrenheit	
Rice	Rice warmer	146.00 Fahrenheit	
Hot water	Three-compartment sink	124.00 Fahrenheit	
Raw shelled eggs	Three-door upright refrigerator	38.00 Fahrenheit	
Sanitizing buckets	Cook line	300.00 PPM	Quaternary ammonia

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## Overall Comments:

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 1/22/2025. 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



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**Received By:** Tiffany C.  
Manager

**Signed On:** January 08, 2025