

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 FA0256176 - SARKU JAPAN	Site Address 925 BLOSSOM HILL RD 1609, SAN JOSE, CA 95123	Inspection Date 07/03/2025
Program PR0374082 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SAR CALIFORNIA HOLDCO II	Inspection Time 12:00 - 12:45
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By FENG L.

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/01/2025

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

This violation found not in compliance on 07/03/2025. See details below.

Cited On: 07/01/2025

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

This violation found not in compliance on 07/03/2025. See details below.

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Sushi rice	Rice warmer	137.00 Fahrenheit	
Spicy tuna	Food preparation refrigerator	48.00 Fahrenheit	Manager stated that fish was prepared in the morning.
Quaternary ammonia	Three-compartment sink	200.00 PPM	
Hot water	Three-compartment sink	122.00 Fahrenheit	
Raw sliced salmon	Food preparation refrigerator	47.00 Fahrenheit	Manager stated that fish was prepared in the morning
Raw chicken	Drawer refrigerator	41.00 Fahrenheit	
Raw beef	Walk-in refrigerator	40.00 Fahrenheit	
Raw salmon	Two-door reach-in freezer	28.00 Fahrenheit	
Fried rice	Rice warmer	135.00 Fahrenheit	
White rice	Rice warmer	158.00 Fahrenheit	
Cooked shrimp	Cook line	155.00 Fahrenheit	Final cooking temperature
Warm water	Hand wash sinks	101.00 Fahrenheit	
Raw beef	Drawer refrigerator	41.00 Fahrenheit	
Raw chicken	Walk-in refrigerator	41.00 Fahrenheit	
Diced chicken	Griddle	191.00 Fahrenheit	Final cooking temperature

Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 7/1/2025.

- Facility has corrected the following major violations:

- K07M - Improper hot and cold holding temperatures:

- PHF items measured within temperature requirements.
- See measured observations above.

- K14M - Food contact surfaces, unclean, and unsanitized:

- Interior panels of the ice machine has been cleaned and sanitized.
- Food contact surfaces observed clean.
- Sanitizer concentration measured within requirements. See measured observation above.

- Facility has earned a green pass placard.

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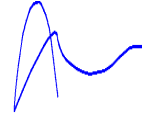
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- Continue to address all other violations noted on previous inspection reports.

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 7/17/2025. 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



Received By: Feng L.
Manager
Signed On: July 03, 2025