

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0253926 - SARKU JAPAN @ VALLEY FAIR		Site Address 2855 STEVENS CREEK BL 2457, SANTA CLARA, CA		Inspection Date 07/11/2022		Placard Color & Score <div style="background-color: black; color: white; padding: 10px; text-align: center;"> GREEN 70 </div>		
Program PR0369998 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SAR CALIFORNIA HOLDCO II		Inspection Time 13:50 - 15:20			
Inspected By MELISSA GONZALEZ		Inspection Type ROUTINE INSPECTION		Consent By BIBO CHEN				FSC BIBO CHEN 06/30/2024

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						S
K06	Adequate handwash facilities supplied, accessible			X				S
K07	Proper hot and cold holding temperatures			X				
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	X	
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	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

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

Inspector Observations: **REPEAT

Sushi rice not time marked with start/end time when food was removed from temperature control. Also, no time marking for fried foods, such as tempura shrimp and pot stickers, displayed from when food was removed from temperature control. PIC indicated that fried foods are sold within 2 hours and sushi rice is discarded if not used within 4 hours.

[CA] If time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous food before cooking or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption, the following shall occur:

(1) The food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control.

(2) The food shall be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the food is removed from temperature control.

(3) The food in unmarked containers or packages or marked to exceed a four-hour limit shall be discarded.

(4) Written procedures shall be maintained in the food facility and made available to the enforcement agency upon request, that ensure compliance with this section and Section 114002, for food that is prepared, cooked, and refrigerated before time is used as a public health control.

[COS] PIC set up time marking for when sushi rice and fried foods are to be discarded. TPHC handout provided to be completed by operator and e-mailed to district specialist at melissa.gonzalez@deh.sccgov.org

Minor Violations

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

Inspector Observations: **REPEAT

Lack of food handler cards available in facility 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.

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

Inspector Observations: **REPEAT

Mobile cart stored directly in front of handsink in rear food prep. Also, syrup debris stored in handsink in rear food prep. [CA] Maintain handsinks unobstructed and easily accessible at all times. [COS] PIC removed syrup debris and relocated cart.

Lack of papertowels and soap inside permanently secured dispensers at handsink in rear prep area. Handsink in front prep area fully stocked. [CA] Maintain supply of soap and papertowels inside permanently secured dispensers at all times.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: 1.) Measured the following foods between 48-49F in 6 drawer cold holding unit under cooking equipment: raw chicken, raw beef, and cooked noodles at 49F. Ambient temperature of unit measured at 36F.

2.) Measured raw chicken at 46F in walk in cooler. Ambient temperature measured at 48F. Per PIC, door was left open today to receive delivery and load chicken into walk in cooler. After 15 minutes ambient temperature lowered to 45F.

[CA] Maintain cold PHFs at or below 41F at all times.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

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Inspector Observations: **REPEAT

Cooked shrimp measured at 80F in 6 drawer cold holding. Per PIC, foods were cooked an hour prior and immediately placed in cold holding drawers.

[CA] All potentially hazardous food shall be RAPIDLY cooled from 135°F to 70°F, within 2 hours, and then from 70°F to 41 °F, within 4 hours. Cooling shall be by one or more of the following methods:

- in shallow containers or separating food into smaller portions (no more than 2-3 inches) left uncovered
- adding ice as an ingredient or using an ice bath, stirring frequently
- using rapid cooling equipment
- using containers that facilitate heat transfer, such as metal

Foods shall be placed in a cold holding unit that has the capability to rapidly cool foods, such as a walk-in cooler or freezer.

K14 - 3 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: Sanitizer solution at 3 compartment sink contained food debris. Sink was set up by food handler, however no active warewashing was taking place. [CA] Sanitizer solution of 3 compartment of sink shall be free of food debris to prevent potential contamination of food contact surfaces.

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

Inspector Observations: Observed 5 dead cockroaches on floor under chicken dredging machine. No live activity or other signs of infestation present. [CA] Food facility shall maintain free of vermin and pest. Remove dead cockroaches, clean and sanitized affected areas. Contact licensed pest control if activity persists.

Note: Food facility shall not operate when infestation is present that results in contamination of food, food contact surfaces and/or equipment.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: 1.) Unlabeled spray bottle stored on shelving near janitorial sink. [CA] Chemicals once removed from original container shall be labeled with common name.

****REPEAT**

2.) Observed unapproved pesticide, Home Defense, near lockers on floor. Label of pesticide indicates for residential use only. [CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.

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: Accumulated grease on handsink in rear prep and on cooking equipment. Also, accumulated grease and food debris on floors and equipment under 3 compartment warewash sink and rear prep table. [CA] Maintain premises in clean, sanitary condition to prevent vermin harborage.

Performance-Based Inspection Questions

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

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Measured Observations


Item	Location	Measurement	Comments
hot water	handsink - fron	100.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
raw chicken	6 darwer cold holding unit - undercounter	48.00 Fahrenheit	
hot water	handsink - rear	100.00 Fahrenheit	
cooked shrimp	6 darwer cold holding unit - undercounter	80.00 Fahrenheit	
raw beef	drawer cold holding unit - undercounter	49.00 Fahrenheit	
raw chicken	3 door freezer	30.00 Fahrenheit	
cooked noodles	6 darwer cold holding unit - undercounter	49.00 Fahrenheit	
hot water	3 comp warewash sink	120.00 Fahrenheit	
cooked shrimp	walk in cooler	71.00 Fahrenheit	
raw chicken	walk in cooler	46.00 Fahrenheit	

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 7/25/2022. 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: BIBO CHEN
PIC

Signed On: July 11, 2022