

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 FA0282785 - SANRAKU		Site Address 925 BLOSSOM HILL RD 418, SAN JOSE, CA 95123		Inspection Date 06/02/2026		Placard Color & Score YELLOW 67		
Program PR0424152 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SUGITA FOODS, INC		Inspection Time 10:45 - 12:30			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By MARGIE				FSC Hirohito Fujita 09/19/2030

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						N
K02	Communicable disease; reporting/restriction/exclusion	X						
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		X			N
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
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			N
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	X	
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	X	
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	X	
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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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: 1. Observed employee handling soiled food equipment and then sanitized food equipment without washing handles. [CA] Ensure that hands are washed after handling soiled equipment and before handling sanitized equipment. [COS] Employee instructed to wash hands.

Follow-up By
06/05/2026

2. Observed employee scratch nose and attempt to handle sanitized equipment. Inspector intervened. PIC requested that employee wash hands. Employee then went to the warewash sink to wash hands. [CA] Ensure that after touching the face/nose that hands are washed prior to touching any food or equipment.

3. Observed chef attempt to wash hands in three compartment sink. Observed soap set up at three compartment sink. [CA] Ensure that hands are ONLY washed in the handwash sinks. Remove soap from three compartment sink.

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

Inspector Observations: Dried panko/flour etc used for raw meat products was next to stove without temperature control. Per PIC, they change them after the lunch period. Rice in hot holding measured 113F-138F. Per PIC, the rice is used for meals. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] All items left out of temperature control will be added to TPHC written procedures and time marked for discard. TPHC written procedures will be updated by PIC prior to follow up inspection.

Follow-up By
06/05/2026

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: Observed mold like substance on interior panel of ice machine with water dripping over mold like substance onto the ice below. [CA] Clean and sanitize ice machine. Maintain in good/clean condition. [COS] Ice was removed from machine and discarded. Machine was cleaned and sanitized.

Follow-up By
06/05/2026

Minor Violations

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

Inspector Observations: Observed what appeared to be fruit flies in back dry storage area. [CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

K24 - 2 Points - Person in charge not present and not performing duties; 113945-113945.1, 113984.1, 114075

Inspector Observations: Person in charge was not available at inspector's arrival. Employee came out to take responsibility after 15 minutes. [CA] A "person in charge" who is responsible for operation of facility shall be present at the food facility during all hours of operation.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Observed large open bag of panko in dry storage area. [CA] Store open bulk foods in approved NSF containers with tight fitting lids.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Test strips for quaternary ammonia and chlorine were not available at time of inspection. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

Performance-Based Inspection Questions

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Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Demonstration of knowledge; food manager certification.
Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
Salmon	Under counter reach in	38.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Warm water	Restroom handwash	100.00 Fahrenheit	
Hardboiled egg	Preparation unit	35.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Quaternary ammonia	Three compartment sink	300.00 PPM	
Rice	Hot holding	113.00 Fahrenheit	113F-135F
Crap	Display case	37.00 Fahrenheit	
Hot water	Single compartment	120.00 Fahrenheit	
Ambient air	Under counter reach in	38.00 Fahrenheit	
Fish ball	Reach in freezer	13.00 Fahrenheit	
Quaternary ammonia	Sanitizing bucket	300.00 PPM	
Chlorine	Mechanical warewash	50.00 PPM	
Sushi roll	Under counter reach in	40.00 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 **6/16/2026**. 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: Margie Tsiglieris
Server
Signed On: June 02, 2026