

# 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> FA0204660 - KANPAI RESTAURANT		<b>Site Address</b> 330 LYTTON AV, PALO ALTO, CA 94301		<b>Inspection Date</b> 05/16/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>74</b> </div>		
<b>Program</b> PR0307007 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> OKURA INTERNATIONAL INC		<b>Inspection Time</b> 13:20 - 15:00			
<b>Inspected By</b> ALELI CRUTCHFIELD		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> ALEJANDRO				<b>FSC</b> Noriko Baba 10/20/2027

  

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						
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						
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				
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	X	
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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

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

**Inspector Observations:** *Tofu packages measured at 53F in 2 door unit. [CA] Maintain 41F and below. [COS] Food was discarded.*

*Sushi rice in rice cooker measured at 92F. [CA] Maintain rice 41F and below or 135F and above.*

*If you want to use time control- sushi rice shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.*

*[COS] Sushi rice was discarded in trash.*

### Minor Violations

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

**Inspector Observations:** *Food handler cards not on site 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.*

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

**Inspector Observations:** *Observed cooling containers of shrimp tempura stacked on top of each other and plate of chicken thighs more than 4-5 inches high, cooling at 50F in single door undercounter prep unit. Observed rice tightly sealed in saran wrap at 120F, tightly sealed sushi rice at 90F cooling on shelf. Food was cooked 2 hours ago.*

**REPEAT VIOLATION**

*[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling, use shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids and locate in walk in cooler instead. [COS] Food was located in walk in cooler to cool down rapidly and rice was unwrapped.*

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:** *Chlorine at dishwasher measured at 0 ppm. [CA] Repair unit today and ensure chlorine is at 50 ppm. Manually sanitize dishes in ware washing sink (100 ppm chlorine) until unit is repaired.*

Follow-up By  
05/17/2024

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations:** *Observed raw eggs above soaking rice in walk in cooler. [CA] Store raw eggs below rice. Repeat violation.*

*Observed container of miso soup on drainboard of warewashing sink. [CA] Do not store miso soup on drainboard of warewashing sink, store on prep table.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations:** *Observed exterior of walk in cooler door, light switches, refrigerator handles, rice cooker table next to glass refrigerator with build up of debris/dirt. [CA] Clean and sanitize these surfaces regularly.*

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

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**Inspector Observations:** 2 door prep unit across from cook line measuring at 50F. [CA] Repair unit to ensure food is held 41F and below. Store only raw produce in this unit.

Follow-up By  
05/17/2024

## Performance-Based Inspection Questions

N/A

## Measured Observations

Item	Location	Measurement	Comments
eggs	walk in cooler	40.00 Fahrenheit	
chlorine	dishwasher	0.00 PPM	
water	3 comp sink	120.00 Fahrenheit	
salmon	sushi case	38.00 Fahrenheit	
ambient	single unit at sushi bar	34.00 Fahrenheit	
ambient	freezer	10.00 Fahrenheit	
tuna	sushi case	40.00 Fahrenheit	
yellow tail	sushi case	39.00 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 **5/30/2024**. 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: Alejandro

Signed On: May 16, 2024