

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 FA0200623 - BENIHANA OF TOKYO		Site Address 10123 N WOLFE RD 2074, CUPERTINO, CA 95014		Inspection Date 08/12/2025	
Program PR0302427 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BENIHANA NATIONAL CORP		Inspection Time 11:05 - 12:45
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION		Consent By DAISY	FSC Daniel Clauer 9/25/28	

Placard Color & Score
GREEN
88

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						
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly			X				N
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				S
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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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Employees in the back kitchen was observed putting on disposable gloves to handle food without washing their hands. [CA] Employees shall properly wash their hands with water, soap, and single-use paper towels prior to putting on gloves to handle food.

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

Inspector Observations: Handwash sink located near the front sushi prep area and cook line has a mixing faucet where the water temperature is not readily adjustable. The temperature of the water is measured at 115F. [CA] Handwash sinks where the water temperature is not readily adjustable at the faucet shall provide water at a maximum temperature of 108F so that it is usable by employees to wash their hands.

Other handwash sinks are available nearby.

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

Inspector Observations: Potentially hazardous foods inside the sushi display cooler measured at improper cold holding temperatures. Salmon, yellow tail, and tuna measured at 44F - 47F. [SA] Per employee, the food was placed in within an hour ago. Employee and will monitor the temperature for the next hour, and will add ice around the food as needed. .

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 sanitizer for the dishwasher at the bar is measured at 0 ppm. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
Scallops	Drawer cooler	39.00 Fahrenheit	
Salmon	Sushi display cooler	47.00 Fahrenheit	
Shrimp	Cooked	152.00 Fahrenheit	
Rice	Warmer	146.00 Fahrenheit	
tuna	Sushi display cooler	44.00 Fahrenheit	
Liquid egg	Upright reach-in cooler in back kitchen	41.00 Fahrenheit	
Yellow tail	Sushi display cooler	45.00 Fahrenheit	
Raw chicken	Upright reach-in cooler in back kitchen	41.00 Fahrenheit	
Raw chicken	Walk-in cooler	39.00 Fahrenheit	
Salmon	Reach-in cooler by sushi station	37.00 Fahrenheit	
Chicken	Warmer by front cook line	150.00 Fahrenheit	
Tuna	Reach-in cooler by sushi station	40.00 Fahrenheit	
Beef	Cooked	145.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw chicken	Prep insert in back kitchen	41.00 Fahrenheit	
Noodles	Drawer cooler	41.00 Fahrenheit	
Raw steak	Walk-in cooler	39.00 Fahrenheit	
Lobster	Walk-in cooler	40.00 Fahrenheit	
Chlorine sanitizer	Dishwasher - bar	0.00 PPM	
Raw eggs	Upright reach-in cooler by front cook line	41.00 Fahrenheit	
Shrimp	Reach-in cooler by sushi station	40.00 Fahrenheit	
Hot water	Handwash sink by sushi prep and cook line	115.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 PPM	
Raw beef	Upright reach-in cooler by front cook line	41.00 Fahrenheit	
Snapper	Reach-in cooler by sushi station	38.00 Fahrenheit	
Crab	Reach-in cooler by sushi station	41.00 Fahrenheit	
Sanitizing rinse	High temp dishwasher	160.00 Fahrenheit	
Eggs	Prep insert in back kitchen	41.00 Fahrenheit	
Raw beef	Upright reach-in cooler in back kitchen	41.00 Fahrenheit	
Raw shrimp	Walk-in cooler	37.00 Fahrenheit	

Overall Comments:

Reviewed facility's most recent pest control service reports from 8/3/25 and 8/11/25. Cockroach activity was noted at the bar on both service reports and was treated. Follow-up service is scheduled for night of 8/12/25.

No cockroach activity was observed at time of inspection.

Discussed with manager about air gaps for equipment drain lines/pipes and proper storage of bulk foods.

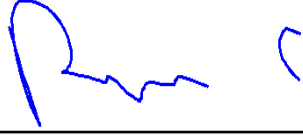
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **8/26/2025**. 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.

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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: Daniel
GM

Signed On: August 12, 2025