

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 12/04/2025	
Program PR0302427 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BENIHANA NATIONAL CORP		Inspection Time 13:35 - 14:15
Inspected By PRINCESS LAGANA	Inspection Type LIMITED INSPECTION		Consent By NATE		

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

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: 1. High temp dish machine was ran and food debris was observed on a sauce bowl after the cycle was completed. Employee removed debris using his finger and placed the sauce plate in container with clean dishes.

[CA]: Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction). Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. Employees shall not remove debris from clean dishes with contaminated hands.

[COS]: Sauce bowl was relocated into the dish machine to be ware-washed and sanitized.

2. 3 compartment sink was not draining due to blockage from the drain pipe. Employee and manager stated the blockage occurred this morning and a work order was placed. Plunger stored on the floor was used to plunge the first compartment sink in attempts to remove blockage. Specialist intervened and ceased the use of plunger.

[CA]: Food contact surface equipment shall be maintained clean and free of contamination. Discontinue use of unapproved equipment for food contact surfaces.

[COS]: Specialist instructed manager to wash and sanitize 3 compartment sink as well as the dishes in the 3 comp sink.

note: employee removed blockage from the drain pipe.

Minor Violations

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
water	3 comp sink	120.00 Fahrenheit	
chlorine	bar dish machine	50.00 PPM	
high temp sanitizer	high temp dish machine	161.00 Fahrenheit	

Overall Comments:

Limited inspection conducted in conjunction with CO0158465.

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 **12/18/2025**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0200623 - BENIHANA OF TOKYO	Site Address 10123 N WOLFE RD 2074, CUPERTINO, CA 95014	Inspection Date 12/04/2025
Program PR0302427 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name BENIHANA NATIONAL CORP	Inspection Time 13:35 - 14:15

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 Clauer
Acting Regional Manager

Signed On: December 04, 2025