

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 FA0201516 - MIKADO		Site Address 161 MAIN ST, LOS ALTOS, CA 94022		Inspection Date 05/12/2026		Placard Color & Score GREEN 61		
Program PR0306724 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KIM, OCK JA		Inspection Time 13:00 - 14:35			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By KAY				FSC YOUNG NAK CHOI 1/29/2027

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	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						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	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	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	X	
K39	Thermometers provided, accurate	X	
K40	Wiping cloths: properly used, stored	X	
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	X	
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:

Measured cooked sushi rice at the bar at 84F. The PIC stated the rice was cooked approximately 3 hours prior and stated that the rice is discarded after lunch service; Lunch is between 11:30AM - 2:00PM.

The rice was observed unlabeled and the approved TPHC plan was not available for review at the time of inspection.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs 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] A written time was used to mark the remaining time for the rice and a copy of the approved TPHC plan was re-printed at the time of inspection.

Minor Violations

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

Inspector Observations:

Not all food workers were able to provide proof of a valid food handler card at the time of inspection.

[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: *Repeated violation

Observed handwash sink in the sushi bar area is adjacent to a preparation counter and is not protected by a splash guard.

[CA] The handwash sink shall be separated from food preparation counters by a minimum 6" high metal splash guard to prevent contamination.

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

Inspector Observations:

Measured the following items at their respective temperatures in a shallow ice bath at the sushi bar:

- Imitation crab at 40F at the bottom of the container and 44F at the top of the container**
- Spicy tuna at 40F at the bottom of the container and 47F at the top of the container**

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] The food containers were relocated to a reach in cooler to cool to 41F. Ensure PHF in ice bath are properly submerged

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

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Inspector Observations:

The menu consumer warning states: "All the following menu include food served raw or undercooked or contain raw or undercooked ingredients"

[CA] On the menu, identify raw or undercooked animal-derived foods with an asterisk and provide the following consumer warning: "CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS."

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

Inspector Observations:

Observed live fruit flies around the drains of the two compartment sink in the main preparation 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:

A designated person in charge was not available during inspection.

[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 open bags of flour stored in the upstairs water heater room which is not approved for open food storage

[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility.

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

Inspector Observations:

Observed an accumulation of grime at the following locations:

- Throughout the deep fryer and adjacent cooking equipment at the cooks line
- Throughout the ventilation fan guard near the low temperature dish machine

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

Inspector Observations:

***Repeated Violation**

Observed the active use of domestic freezers in the kitchen and sushi bar

[CA] Discontinue the use of unapproved equipment. All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Observed a heavy accumulation of grime/grease throughout the ventilation hood filters.

[CA] Ventilation hood filters shall be maintained clean and good repair.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

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Inspector Observations:

A display thermometer was unavailable for the right sushi display cooler.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations:

Observed multiuse wiping cloths stored at the preparation counters at the sushi bar and main preparation kitchen.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

Observed a heavy accumulation of grease on the floors below the cooking equipment at the cooks line, primarily below and around the deep fryer

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

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

Measured Observations

Item	Location	Measurement	Comments
SALMON	REACH IN COOLER BELOW SUSHI BAR	41.00 Fahrenheit	
SANITIZER CONCENTRATION	LOW TEMP DISH MACHINE	50.00 PPM	CHLORINE
SALMON	WALK IN COOLER	38.00 Fahrenheit	
WATER	SUSHI BAR HAND WASHING SINK	100.00 Fahrenheit	
RAW CHICKEN	KITCHEN REACH IN PREPARATION COOLER	38.00 Fahrenheit	
RAW SHRIMP	KITCHEN REACH IN PREPARATION COOLER	40.00 Fahrenheit	
UNAGI	REACH IN COOLER BELOW SUSHI BAR	41.00 Fahrenheit	
HAMACHI	LEFT SUSHI COOLER	40.00 Fahrenheit	
WATER	BACK PREPARATION SINK	140.00 Fahrenheit	
YELLOW TAIL	RIGHT SUSHI COOLER	40.00 Fahrenheit	
WATER	TWO COMPARTMENT PREPARATION SINK	120.00 Fahrenheit	
RAW CHICKEN	WALK IN COOLER	34.00 Fahrenheit	
HAMACHI	RIGHT SUSHI COOLER	39.00 Fahrenheit	
SALMON	LEFT SUSHI COOLER	40.00 Fahrenheit	
TUNA	RIGHT SUSHI COOLER	40.00 Fahrenheit	
SALMON	WALK IN COOLER	41.00 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 **5/26/2026**. 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.

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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

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Received By: EDUARDO MARTINEZ

PREP COOK

Signed On: May 12, 2026