

**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> FA0256957 - HOKKAIDO BUFFET		<b>Site Address</b> 3830 STEVENS CREEK BL, SAN JOSE, CA 95117		<b>Inspection Date</b> 11/07/2025	
<b>Program</b> PR0375433 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> HOKKAIDO BUFFET INC		<b>Inspection Time</b> 11:30 - 13:20
<b>Inspected By</b> HINA WYNE	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> KEVIN LIN	<b>FSC LONGFAN LIN</b> 8/09/2029		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>72</b>

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				N
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records		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						
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				N
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	X	
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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
K42 Garbage & refuse properly disposed; facilities maintained		
K43 Toilet facilities: properly constructed, supplied, cleaned	X	
K44 Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: Written procedures and time marking for PHFs utilizing time as a public health control (TPHC) was not available.**

**[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.**

### Minor Violations

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

**Inspector Observations: 1. Hand washing station at the sushi prep area has empty paper towel dispenser and paper towel roll in use.**

**2. Hand washing sink near exit door has a paper towel stuck in a dispenser.**

**[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.**

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

**Inspector Observations: Hot running water for employee restroom was measured 75F.**

**[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.**

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations: Spry bottle with out any label.**

**[CA] Chemicals once removed from original container shall be labeled with common name.**

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

**Inspector Observations: Boxes on floor inside the walk in cooler.**

**[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.**

**[SA] Provide more shelving inside the walk in freezer.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Cloth towels inside the rice warmer on top of warm rice.**

**[CA] Discontinue the use of cloth towels in direct with food, used approved, single use materials.**

**Small bowls in use to scoop meat from the containers.**

**[CA] Use a scoop with handle and store a handle in away that it will not touch the food.**

**A tong handle was touching noddles in a prep cooler.**

**[CA] Store tong in a way that a handle will not touch food.**

**Cardboard in use to line shelving /flooring.**

**[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.**

**Dirty trays were stored above empty garbage bin.**

**[CA] Do not store clean or dirty trays above garbage bin.**

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

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**Inspector Observations: Employee restroom exhaust fan does not work.**

**[CA] Restrooms shall have an openable screened window, an air shaft, or a light switch-activated exhaust fan, consistent with the requirements of local building codes.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Hand washing sink near cook line and warewash area has hot water connection shut off from the bottom nob.**

**[CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.**

**[SA] Do not close the hot water connection from the bottom.**

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

**Inspector Observations: Toilet tissue was not in a dispenser.**

**[CA] Restrooms shall be provided and conveniently located and accessible for use by employees during all hours of operation.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: Back exit door screen has a 1/4" gap at the bottom.**

**[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.**

**A jacket and a charger was stored on a bottom shelf of a food table.**

**[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.**

## Performance-Based Inspection Questions

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

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Hot and cold water available.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
DUMPLING	HOT HOLDING	140.00 Fahrenheit	
HOT WATER	HAND WASHING EMPLOYEE RESTROOM	75.00 Fahrenheit	
MAYONNAISE MUSCLES	REFRIGERATION FOR DINNER ONLY	40.00 Fahrenheit	
RICE	WARMER	100.00 Fahrenheit	TPHC
TUNA SASHIMI	BUFFET	50.00 Fahrenheit	TPHC
CLAMS	HOT HOLDING	180.00 Fahrenheit	
DUMPLING	WALK IN FREEZER	12.00 Fahrenheit	
SALMON SASHIMI	BUFFET	50.00 Fahrenheit	TPHC
SEAWEED	BUFFET	38.00 Fahrenheit	
BAKED FISH	ROOM TEMP	168.00 Fahrenheit	READY FOR SERVICE
PORK	PREP COOLER	40.00 Fahrenheit	
CHICKEN	WALK IN COOLER	40.00 Fahrenheit	
RICE	HOT HOLDING	160.00 Fahrenheit	
TEMPURA	HOT HOLDING	140.00 Fahrenheit	
HOT WATER	3-COMP FOOD PREP SINK	120.00 Fahrenheit	
HOT WATER	HAND WASHING SUSHI PREP AREA	75.00 Fahrenheit	
MELON	BUFFET	50.00 Fahrenheit	TPHC
HOT WATER	3-COMP SINK	130.00 Fahrenheit	
SHRIMPS	BUFFET	38.00 Fahrenheit	
SALMON	WALK IN COOLER	40.00 Fahrenheit	
IMITATION CRAB SUSHI	BUFFET	40.00 Fahrenheit	
CALAMARI SALAD	BUFFET	40.00 Fahrenheit	
BROCCOLI BEEF	HOT HOLDING	152.00 Fahrenheit	
WONTON SOUP	HOT HOLDING	162.00 Fahrenheit	
NOODLES	PREP COOLER	40.00 Fahrenheit	

## Overall Comments:

**Facility must time mark the food items that are not kept at 41F & below and 135F & above.  
All food items between 41F -- 135F shall be time mark and thrown away in 4 hours.**

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 **11/21/2025**. 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.

## 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:** KEVIN LIN  
MANAGER

**Signed On:** November 07, 2025