

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 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 07/23/2024	
Program PR0302427 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name BENIHANA NATIONAL CORP		Inspection Time 12:40 - 14:05
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By REBBECCA	FSC Lucio Contreras 2/2/28		

Placard Color & Score
GREEN
92

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						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records	X						S
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	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		
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

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: Black and yellow mold like substance observed on the inside panels of the ice machine both in the main kitchen and by the bar area. [CA] Frequently clean and sanitize the inside panels of the ice machine.

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

Inspector Observations: Flies observed in the main kitchen by the walk-in coolers, dry storage area, and warewashing area. [CA] Facility shall be kept free of flies and other vermin.

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

Inspector Observations: Bulk containers of flour and rice do not have a lid. [CA] All food containers must be covered with a tightly sealed lid.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Hot water	Handwash sink	100.00 Fahrenheit	
Scallops	Drawer cooler by prep station	37.00 Fahrenheit	
Noodles	Reach-in cooler by prep station	40.00 Fahrenheit	
Raw chicken	Drawer cooler by prep station	39.00 Fahrenheit	
Raw chicken	Drawer cooler by prep station	35.00 Fahrenheit	
Shrimp	Reach-in cooler by take-out cook line	37.00 Fahrenheit	
Raw chicken	Walk-in cooler	38.00 Fahrenheit	
Raw beef	Reach-in cooler by take-out cook line	39.00 Fahrenheit	
Scallops	Reach-in cooler by take-out cook line	39.00 Fahrenheit	
Crab	Upright reach-in cooler by take-out cook line	41.00 Fahrenheit	
Raw beef	Walk-in cooler	40.00 Fahrenheit	
Milk	Walk-in cooler	40.00 Fahrenheit	
Raw shrimp	Prep table	62.00 Fahrenheit	Per employee within 2 hours of active prep. Relocated into walk-in cooler
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw shrimp	Drawer cooler by prep station	37.00 Fahrenheit	
Raw chicken	Upright reach-in cooler next to prep station	41.00 Fahrenheit	
Salmon	Reach-in cooler by take-out cook line	39.00 Fahrenheit	
Chicken	Cooked	170.00 Fahrenheit	
Raw beef	Upright reach-in cooler next to prep station	41.00 Fahrenheit	
Tofu	Reach-in cooler by prep station	41.00 Fahrenheit	
Noodles	Reach-in cooler by take-out cook line	41.00 Fahrenheit	
Rice	Warmer	160.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 PPM	
Yellow tail	Display cooler at sushi station	39.00 Fahrenheit	
Chicken	Warmer by take-out cook line	140.00 Fahrenheit	
Salmon	Walk-in cooler	39.00 Fahrenheit	
Salmon	Display cooler at sushi station	40.00 Fahrenheit	
Tofu	Walk-in cooler	40.00 Fahrenheit	
Fried rice	Warmer by take-out cook line	170.00 Fahrenheit	
Raw shell eggs	Upright reach-in cooler next to prep station	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher at bar	100.00 PPM	
Tuna	Upright reach-in cooler next to prep station	39.00 Fahrenheit	
Sanitizing rinse	High temperature dishwasher	164.00 Fahrenheit	
Lobster	Reach-in cooler by take-out cook line	40.00 Fahrenheit	
Tuna	Display cooler at sushi station	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 **8/6/2024**. 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.

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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: Rebecca Searcy
Manager

Signed On: July 23, 2024