

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 FA0209474 - FUGETSU SAN JOSE		Site Address 4342 MOORPARK AV 20, SAN JOSE, CA 95129		Inspection Date 08/04/2025		Placard Color & Score <div style="background-color: black; color: white; padding: 10px; text-align: center;"> YELLOW 74 </div>		
Program PR0300866 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name KANSAI GOURMET SERVICE		Inspection Time 15:15 - 17:15			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By EDWARD ASADA				FSC TAICHI SAKATA 10/27/2029

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						S
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	X			N
K07	Proper hot and cold holding temperatures		X		X			N
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				N

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		X
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		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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *[REPEAT VIOLATION**]***

Follow-up By
08/07/2025

1. By the entrance to the back kitchen area, in the hot holding unit, measured potato croquette, gyoza, takoyaki, pork katsu, chicken katsu, and salmon katsu between 85F and 110F. Per operator, all potentially hazardous foods stored in the hot holding unit prepared at 2:00pm.
2. In the front kitchen area, on the counter-top, measured container of raw shelled eggs stored at 65F. Per operator, raw shelled eggs stored for about 2 hours.

[CA] Ensure potentially hazardous foods are held cold at 41F and below or held hot at 135F and above to prevent bacterial growth.

[SA] Operator to serve all potentially hazardous foods in the hot holding unit by 6:00pm, for a total of 4 hours from when removed from temperature control or discard. Potentially hazardous foods that cannot be maintained by temperature control shall be time marked when removed from temperature control, and served within 4 hours or discard. Operator placed raw shelled eggs into an ice bath to provide immediate cooling and facilitate holding temperatures. Operator stored container of raw shelled eggs in the walk-in refrigerator.

***Note: Previous holding temperature violations noted on the last two routine inspections. Facility shall maintain proper holding temperatures or further enforcement may occur including fees and office hearings.**

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

Inspector Observations: *[REPEAT VIOLATION**]* Observed several items stored in the retail area without time labels/time logs including onigiri, several boxes of yakisoba, and boxes of katsu-don. Per operator, items are stored from 2:30pm.**

Follow-up By
08/07/2025

[CA] Ensure all potentially hazardous foods maintained by time are time marked, time logged, or time labeled when removed from temperature control and served within 4 hours or discard.

[SA] Operator to serve all unmarked potentially hazardous foods by 6:30pm, for a total of 4 hours from when removed from temperature control or discard.

***Note: Previous time as a public health control (TPHC) violations noted on the last two routine inspections. Facility shall maintain proper procedures and use of TPHC or further enforcement may occur including revocation of TPHC procedure as an option to maintain potentially hazardous foods, additional fees, and office hearings.**

Minor Violations

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

Inspector Observations: At the front kitchen area, at the handwash station, observed paper towel dispenser was empty. Observed paper towel roll stored by shelving away from the handwash station.

[CA] Ensure all handwash stations are stocked with hand soap and paper towels to allow for proper handwashing.

[COS] Operator restocked paper towel dispenser.

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

Inspector Observations: Observed multiple flies and fruit flies within the facility.

[CA] Ensure facility is kept free of fly and fruit fly activity to prevent possible contamination of food and food contact surfaces.

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K35 - 2 Points - Equipment, utensils - Unapproved, unclear, 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: *At the front counter across from the kitchen cookline, observed the use of unapproved styrofoam board, foil, and other non-reusable porous materials as a shelf/counter. Observed cardboard used to line shelving.*

[CA] Ensure only approved materials and equipment are used within the facility. Remove and replace shelving with an approve type of shelving such as smooth, durable, and easily cleanable stainless steel shelving. Discontinue use of cardboard to line shelving.

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: *Observed a large gap below the back door.*

[CA] Ensure a floor sweep is installed at the back door to prevent an entrance for vermin.

Performance-Based Inspection Questions

- Needs Improvement - No rodents, insects, birds, or animals.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
negihama roll	display refrigerator	39.00 Fahrenheit	
chirashi bowl	display refrigerator	40.00 Fahrenheit	
seaweed salad	2 door prep unit	41.00 Fahrenheit	
raw shelled eggs	walk-in refrigerator	40.00 Fahrenheit	
pork bun	steamer hot holding unit	170.00 Fahrenheit	
curry sauce	walk-in refrigerator	41.00 Fahrenheit	
milk	2 door undercounter refrigerator	38.00 Fahrenheit	
potato croquette, gyoza, takoyaki, pork katsu, chicken katsu, and salmon katsu	hot holding unit	110.00 Fahrenheit	Measured between 85F and 110F.
hot water	3 compartment sink	120.00 Fahrenheit	
cheesecake	display refrigerator	40.00 Fahrenheit	
chicken meatball skewer	steamer hot holding unit	175.00 Fahrenheit	
inari	display refrigerator	39.00 Fahrenheit	
raw chicken	2 drawer undercounter refrigerator	41.00 Fahrenheit	
hot water	handwash sink (back kitchen)	100.00 Fahrenheit	
raw shelled eggs	counter-top	65.00 Fahrenheit	
sliced raw beef	2 drawer undercounter refrigerator	38.00 Fahrenheit	
hot water	handwash sink (front kitchen)	100.00 Fahrenheit	
raw chicken	walk-in refrigerator	41.00 Fahrenheit	
assorted sushi (raw fish)	display refrigerator	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 **8/18/2025**. 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.

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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: EDWARD ASADA
FRONT OF HOUSE MANAGER

Signed On: August 04, 2025