

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 FA0213301 - TANTO JAPANESE RESTAURANT		Site Address 1063 E EL CAMINO REAL, SUNNYVALE, CA 94087		Inspection Date 10/29/2024		Placard Color & Score <div style="background-color: black; color: white; padding: 10px; text-align: center;"> GREEN 75 </div>		
Program PR0303199 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name MIMURA, RYUZO		Inspection Time 17:20 - 18:50			
Inspected By SUHKREET KAUR		Inspection Type ROUTINE INSPECTION		Consent By RYUZO MIMURA				FSC Ryuzo Mimura 11/17/2024

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				N
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		
K09	Proper cooling methods			X				N
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							
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		
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		
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		
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	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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: *Lack of food handler cards for employees in the facility.*

[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.*

Provide food handler cards to district specialist at sukhreet.kaur@deh.sccgov.org

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *PIC rinsed hand in the pot in food prep sink and rather than properly washing hands.*

[CA] *Properly wash hands with soap, warm water and dry using single use paper towels as required.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Observed curry being cooled in deep metal containers.*

[CA] *Properly cool PHF's using shallow containers, using no more than 2 inches for solid foods and no more than 4 inches for liquids.*

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: *Observed big pots and containers stored in water heater room, some of the pots and containers are not clean to sight or touch.*

[CA] *Equipment and utensils that are not currently in use are not clean to sight and touch.*

Observed mold like substance inside of ice machine, not coming in contact with ice at this time.

[CA] *Clean and sanitize the ice machine.*

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

Inspector Observations: *Observed dead insects and one dead roach in monitoring traps in water heater room. No live activity observed.*

[CA] *Replace the monitoring traps and call professional pest control company as required.*

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

Inspector Observations: *Accumulation of dust and dirt on walk in cooler fan guard.*

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

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

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Inspector Observations: *Observed knives stored in crevice between warewash sink and wall.*

[CA] *Properly store utensils and equipment in a clean and sanitary manner.*

Observed multi utensils stored in water at prep table.

[CA] *Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.*

Observed big pots and containers stored in water heater room along with other tools , floors and ceilings are not approved in the water heater room. Accumulation of grease and other debris on floors.

[CA] *Properly store utensils and equipment in a clean and sanitary manner. Ensure to properly to wash, rinse and sanitize equipment prior to use or discontinue storing equipment in the water heater room.*

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

Inspector Observations: *Accumulation of grease on filters and wall next to it near oven next to front of the kitchen.*

[CA] *Clean mechanical exhaust hood and/or filters of grease accumulation.*

Observed oven extending out of the ventilation hood filter.

[CA] *There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.*

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 gaps in back screen door near dish machine.*

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

Observed employee jacket stored on food equipment.

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

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

Inspector Observations: *Accumulation dust, dirt and other debris behind equipment.*

[CA] *Floors in food preparation area shall be kept clean.*

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
Curry	Cookline (reheating)	167.00 Fahrenheit	
Water	Hand wash sink	100.00 Fahrenheit	
Fish	Under counter refrigerator	40.00 Fahrenheit	
Curry	Walk in cooler	40.00 Fahrenheit	
Chlorine	Dish machine	50.00 PPM	
Rice	Warmer	155.00 Fahrenheit	
Hot water	Two compartment sink	120.00 Fahrenheit	
Pork	Cookline	171.00 Fahrenheit	
Potato salad	Prep unit	40.00 Fahrenheit	
Crab meat	Prep unit	41.00 Fahrenheit	

Overall Comments:

Permit category will be changed from FP14 to FP11.

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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 **11/12/2024**. 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.

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: Ryuzo Mimura
PIC
Signed On: October 29, 2024