

# 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><br>FA0311519 - SAKURA MARKETPLACE - GROCERY          |  | <b>Site Address</b><br>180 S MARKET ST, SAN JOSE, CA 95113 |                                             | <b>Inspection Date</b><br>07/07/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>74</b> </div> |  |                                    |  |
| <b>Program</b><br>PR0456184 - NO FOOD PREP 5,000-20,000 SQ FT - FP07 |  |                                                            | <b>Owner Name</b><br>SAKURA MARKETPLACE LLC |                                      | <b>Inspection Time</b><br>13:30 - 14:15 |                                                                                                                                                                |  |                                    |  |
| <b>Inspected By</b><br>ALEXANDER ALFARO                              |  | <b>Inspection Type</b><br>ROUTINE INSPECTION               |                                             | <b>Consent By</b><br>MINA            |                                         |                                                                                                                                                                |  | <b>FSC</b> Mina Wada<br>08/31/2028 |  |
|                                                                      |  |                                                            |                                             |                                      |                                         |                                                                                                                                                                |  |                                    |  |

  

| 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      |     |     |     |
| K08                            | Time as a public health control; procedures & records                       |    |       |       |        | X   |     |     |
| 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  |       |       |        |     |     |     |
| 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                                    |     |     |
| K31                   | Consumer self service does prevent contamination                                    |     |     |
| K32                   | Food properly labeled and honestly presented                                        | X   |     |
| 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               | X   |     |
| 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                                      | X   |     |

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|                                                               |                                   |                                                     |                                  |
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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:

**Facility was keeping Potentially Hazardous Foods out of temperature control on the salesfloor at 1:00 pm. Shelves of onigri, musubi, rice bowls, and sandwiches were found out of temperature. Per PIC, they were from their Fremont location. PIC called the Fremont location and was informed the food was made at 7:30 am.**

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

**[COS] Items were discarded. See VC&D report. Discussed with PIC about potentially having items brought cold and placing them on the shelves under time control.**

### Minor Violations

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

#### Inspector Observations:

**Restrooms lacked soap in the permanently installed soap dispensers.**

**[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.**

**[SA] Pump bottles of soap were available in each restroom.**

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

#### Inspector Observations:

**Flies are present in the storage area of the facility.**

**[CA] Keep the facility free of animals, pests, and vermin.**

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

#### Inspector Observations:

**Quaternary Ammonia Sanitizer at the sanitizer bucket measured above 400 ppm.**

**[CA] Maintain chemical solution for manual warewashing at 100 ppm (1Tbs of bleach (5.25%)/gal of water) for chlorine and 200 ppm (1 tbs of quaternary ammonium (10%)/2 gal of water) for quaternary ammonium.**

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

#### Inspector Observations:

**Items prepackaged in the facility lack required information on the labeling (cherries, salmon, etc).**

**[CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.**

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:

**The hot water dispenser for the bowl noodles is non-ANSI accredited.**

**[CA] New and/or replacement food 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).**

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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:**

***The faucet for the left restroom is loose.***

***[CA] Repair plumbing fixture and maintain in clean and good repair.***

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:**

***The back doors were kept open.***

***[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin.***

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

**Inspector Observations:**

***The restroom handwash stations lacked handwash reminder signs.***

***[CA] A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing stations used by food employees.***

## **Performance-Based Inspection Questions**

Needs Improvement - Adequate handwash facilities: supplied or accessible.

## **Measured Observations**

| Item                           | Location               | Measurement       | Comments     |
|--------------------------------|------------------------|-------------------|--------------|
| Onigiri                        | Shelf                  | 70.00 Fahrenheit  |              |
| Egg                            | Upright Cooler         | 39.00 Fahrenheit  |              |
| Quaternary Ammonia - Sanitizer | Three Compartment Sink | 200.00 PPM        |              |
| Ice Cream                      | Ice Cream Freezer      | 10.00 Fahrenheit  | IR           |
| Salmon                         | Open Air Cooler        | 40.00 Fahrenheit  |              |
| Chashu                         | Upright Cooler         | 40.00 Fahrenheit  |              |
| Salmon                         | Open Air Cooler        | 39.00 Fahrenheit  |              |
| Quaternary Ammonia - Sanitizer | Sanitizer Bucket       | 500.00 PPM        | Over 400 ppm |
| Egg                            | Kegirator              | 38.00 Fahrenheit  |              |
| Musubi                         | Shelf                  | 70.00 Fahrenheit  |              |
| Water                          | Handwash Sink          | 100.00 Fahrenheit |              |
| Milk                           | Open Air Cooler        | 38.00 Fahrenheit  | IR           |
| Meat                           | Ice Cream Freezer      | 10.00 Fahrenheit  | IR           |
| Water                          | Three Compartment Sink | 120.00 Fahrenheit |              |

## **Overall Comments:**

**Notes:**

***- This is the first routine inspection after plan check final.***

***- Obtain a Food Safety Certificate within 60 days.***

***- Obtain Food handler cards for staff within 30 days.***

***- Facility is receiving processed and packaged Potentially Hazardous Foods (Musubi, Onigiri, Sandwiches, Rice Bowls) from their location in Fremont. Contact the California Department of Public Health - Food and Drug Branch for requirements on obtaining a Processed Food Registration.***

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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 7/21/2026. 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.

## 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:** Mina Wada  
Project Manager

**Signed On:** July 07, 2026