

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 FA0311519 - SAKURA MARKETPLACE - RAMEN		Site Address 180 S MARKET ST, SAN JOSE, CA 95113	Inspection Date 08/20/2026
Program PR0456183 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name SAKURA MARKETPLACE LLC	Inspection Time 15:40 - 16:10
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By MINA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/07/2026

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

This violation found not in compliance on 08/20/2026. See details below.

Cited On: 08/07/2026

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

This violation found not in compliance on 08/20/2026. See details below.

Cited On: 08/20/2026

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

Inspector Observations:

Sushi rice was not time marked. Per cook, it was made about 3.75 hours prior.

[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.

[COS] Sushi was discarded.

Minor Violations

Cited On: 08/20/2026

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:

Facility is using a non-ANSI airfryer and water dispenser.

[CA] Use approved equipment only.

Cited On: 08/07/2026

K48 - 2 Points - Plan review unapproved; 114380

This violation found not in compliance on 08/20/2026. See details below.

Cited On: 08/20/2026

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations:

Facility has added a hot hold display case unit and a non-ANSI house hold air fryer to cook/reheat PHFs without submitting to plan check.

[CA] Remove added equipment or submit items to plan check within 1 week. A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements. Remove the airfryer from facility. Submit plans to this department if facility wishes to use an unvented heating equipment.

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Measured Observations

Item	Location	Measurement	Comments
sausage	Display Case Warmer	138.00 Fahrenheit	
Karage	Display Case Warmer	140.00 Fahrenheit	
Sushi	Self Service Sushi Area	56.00 Fahrenheit	
Sushi	Self Service Sushi Area	55.00 Fahrenheit	

Overall Comments:

This is the first follow up inspection after major violations were observed during a complaint investigation.

Observations:

- Facility is still using the household non-ANSI airfryer and the display case warmer without having submitted plans.
- Facility is not time marking sushi and sushi rice. Reminder that sushi made with the sushi rice that is on TPHC is subject to the 4 hours removed from temperature control of the sushi rice.
- A non-ANSI Zojiroshi water dispenser is being stored and used in the cabinet under the display case warmer.

An additional follow up inspection will be conducted to determine compliance with directives. The first follow up inspection is free of charge. Any and all subsequent follow up inspections shall be charged at the approved hourly rate of \$282.00/hr, minimum of one hour, during normal business hours: Monday through Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

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 **9/3/2026**. 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

Received By: Mina
PIC
Signed On: August 20, 2026