

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 FA0262975 - SHABU SHABU KIWAMI	Site Address 79 S ABBOTT AV, MILPITAS, CA 95035	Inspection Date 04/24/2025
Program PR0387291 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SHIN KIWAMI GROUP	Inspection Time 11:25 - 12:25
Inspected By NHA HUYNH	Inspection Type LIMITED INSPECTION	Consent By HAI/TIFFANY

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

Dead mouse observed in the outdoor storage unit (the one with the water heater). No foods stored in that storage unit.

[Corrective Action] Clean areas of dead rodents.

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

Inspector Observations:

Heavy grime on the light switch in the dry storage room.

[Corrective Action] Thoroughly clean and maintain clean.

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

Inspector Observations:

To-go containers observed stored in the restroom.

[Corrective Action] No food related products shall be stored in the restroom.

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:

Employee locker in the dry storage room observed positioned in a way that is hard to access.

[Corrective Action] Re-locate the employee locker or re-position.

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

Inspector Observations:

1. Cove base tiles at the walk-in freezer does not appear to be installed properly.

[Corrective Action] Repair the cove base tiles.

2. Portion of the wall between the walk-in freezer and the dry storage room observed deteriorated.

[Corrective Action] Repair the wall.

3. Floor between the restrooms and the entry way into kitchen observed damaged.

[Corrective Action] Repair the floor.

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

Inspector Observations:

Lack of handwashing sign in the restrooms.

[Corrective Action] Post a handwashing sign at the handwashing sink in the restrooms.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
ambient air	walk-in freezer	-4.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
hot water	handwash sink	120.00 Fahrenheit	
ambient air	3 door undercounter cooler	36.00 Fahrenheit	
ambient air	walk-in cooler	40.00 Fahrenheit	
ambient air	2 door prep cooler	35.00 Fahrenheit	
ambient air	single door upright display cooler	38.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Shabu Shabu Kiwami

NEW OWNER: Shin Kiwami Group

The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 05/01/2025 - 04/30/2026 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 04/23/2025.*

**Permit condition: No food products shall be stored in the two outdoor storage units.*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 **5/8/2025**. 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.

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: Tiffany Cheng
Agent
Signed On: April 24, 2025