

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 FA0210583 - MITSUWA MARKET PLACE		Site Address 675 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 01/22/2026		Placard Color & Score GREEN 91		
Program PR0304032 - NO FOOD PREP > 20,000 SQ FT - FP08			Owner Name MITSUWA CORP		Inspection Time 14:30 - 15:35			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By YASUAKI KISHIMOTO				FSC Yasuaki Kishimoto 6/27/26

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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures			X				S
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		
K30	Food storage: food storage containers identified	X	
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	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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0210583 - MITSUWA MARKET PLACE		Site Address 675 SARATOGA AV, SAN JOSE, CA 95129	Inspection Date 01/22/2026
Program PR0304032 - NO FOOD PREP > 20,000 SQ FT - FP08		Owner Name MITSUWA CORP	Inspection Time 14:30 - 15:35
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

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: 1) Raw beef, raw pork, and raw chicken inside the meat prep room was measured at 44F - 48F.

2) Raw beef and beef tripe in section of the open air cooler closest to the office was measured at 47F.

[CA] Potentially hazardous foods when cold holding shall be held at or below 41F.

[COS] Items were relocated into the walk-in cooler.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Single-use trays used to prepackage raw seafood and raw meats are stored on the floor inside the packaging room. [CA] Store food contact utensils/equipment in a manner where it is clean and protected from contamination.

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: 1) Ambient temperature for section of the open air cooler near the office is measured at 46F.

2) Ambient temperature of the meat preparation room is at 52F. Meat is observed stored on racks inside the prep room.

[CA] Refrigeration units if used for holding potentially hazardous foods shall have an ambient temperature of 41F or below.

For prep room, if raw meat is only prepped and then immediately relocated into walk-in coolers - ambient temperature may remain above 41F.

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: Drain pipe from prep sink located in the seafood room extends into the floor sink. [CA] Provide a minimum of a 1 inch air gap between the end of equipment drain lines and the rim of the floor sink to protect equipment from backflow contamination.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

OFFICIAL INSPECTION REPORT

Facility FA0210583 - MITSUWA MARKET PLACE	Site Address 675 SARATOGA AV, SAN JOSE, CA 95129	Inspection Date 01/22/2026
Program PR0304032 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name MITSUWA CORP	Inspection Time 14:30 - 15:35

Measured Observations

Item	Location	Measurement	Comments
Raw beef	Meat prep room	48.00 Fahrenheit	
Beef tripe	Open air cooler	47.00 Fahrenheit	
Ground pork	Meat prep room	44.00 Fahrenheit	
Sausage	Open air cooler by deli room	40.00 Fahrenheit	
Raw chicken	Meat prep room	47.00 Fahrenheit	
Raw pork	Open air cooler at back wall	41.00 Fahrenheit	
eggs	Open air cooler by between office and warehouse	39.00 Fahrenheit	
Hot water	Three compartment sink - produce room	120.00 Fahrenheit	
Yogurt	Open air cooler by between office and warehouse	40.00 Fahrenheit	
Raw fish	Walk-in cooler for raw meat and fish	39.00 Fahrenheit	
Ambient	Meat prep room	52.00 Fahrenheit	
Tofu	Open air cooler by produce	41.00 Fahrenheit	
Hot water	Handwash sink - produce room	100.00 Fahrenheit	
Hot water	Prep sink - seafood room	120.00 Fahrenheit	
Noodles	Open air cooler by produce	41.00 Fahrenheit	
Hot water	Three compartment sink - meat prep room	120.00 Fahrenheit	
yakult	Reach-in cooler by demo kitchen	41.00 Fahrenheit	
Ambient	Open air cooler by office	46.00 Fahrenheit	
Raw chicken	Open air cooler at back wall	39.00 Fahrenheit	
Milk	Open air cooler by between office and warehouse	39.00 Fahrenheit	
Raw pork	Walk-in cooler for raw meat and fish	38.00 Fahrenheit	
Raw chicken	Walk-in cooler for raw meat and fish	38.00 Fahrenheit	
Raw salmon	Open air cooler at back wall	40.00 Fahrenheit	
Raw beef	Open air cooler	47.00 Fahrenheit	
Ham	Open air cooler by deli room	40.00 Fahrenheit	
Raw tuna	Open air cooler at back wall	39.00 Fahrenheit	
Hot water	Handwash sink - meat prep room	100.00 Fahrenheit	
Bean sprouts	Open air cooler by produce	41.00 Fahrenheit	
Ground pork	Open air cooler at back wall	41.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with CO0158751

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 **2/5/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0210583 - MITSUWA MARKET PLACE	Site Address 675 SARATOGA AV, SAN JOSE, CA 95129	Inspection Date 01/22/2026
Program PR0304032 - NO FOOD PREP > 20,000 SQ FT - FP08	Owner Name MITSUWA CORP	Inspection Time 14:30 - 15:35

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: Yasuaki Kishimoto
Manager

Signed On: January 22, 2026