

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 FA0200207 - KYOTO PALACE		Site Address 1875 S BASCOM AV 2500, CAMPBELL, CA 95008		Inspection Date 03/11/2026		Placard Color & Score YELLOW 64		
Program PR0302008 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name KYOTO PALACE INC		Inspection Time 12:45 - 14:40			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By DANIEL				FSC Jarbell Antonio Medina 02/07/2030

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X					N
K08	Time as a public health control; procedures & records	X						S
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						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	X	
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
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	X	
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		
K45	Floor, walls, ceilings: built, maintained, clean		
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

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

Inspector Observations: *REPEAT VIOLATION*

MAJOR:

In the walk in cooler (left side), raw bean sprouts measured between 54F - 57F. Chef stated raw bean sprouts have been in the unit since 2 days ago. Ambient temperature of unit measured at 52F.

MINOR:

On the right side of prep line cooler, cooked noodles measured between 43F - 45F. Ambient temperature of unit on the right side measured at 45-50F. Employee stated noodles were placed in the unit approximately less than 30 minutes prior to measurement.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below at all times.

[COS]: Raw bean sprouts voluntarily discarded.

[SA]: Cooked noodles relocated to walk in cooler (right side).

Follow-up By
03/13/2026

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *REPEAT VIOLATION*

In the walk in cooler (right side), homemade garlic butter stored in deep plastic container completely covered with a lid, measured between 46F - 53F. Chef stated garlic butter was cooked and cooled yesterday.

[CA]: Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total).

Approved cooling methods include;

- 1. Placing the food in shallow, heat-conductive pans.**
- 2. Separating the food into smaller or thinner portions.**
- 3. Using rapid cooling equipment (no plastic bins or containers).**
- 4. Adding ice as an ingredient.**
- 5. Using ice paddles.**
- 6. Placing containers in an ice bath, stirring food frequently.**
- 7. In accordance to an approved HACCP Plan**

[COS]: Garlic butter voluntarily discarded.

Follow-up By
03/13/2026

Minor Violations

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: Brown grime on the interior surface of ice machine. No direct contamination observed.

[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Maximum water temp at sushi bar 3 comp sink measured at 111F.

[CA]: Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

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Inspector Observations: *REPEAT VIOLATION*

In the prep sink 2 comp sink, frozen lobster and frozen shrimp observed thawing improperly in which:

-no running water for frozen shrimp in right comp sink

-running water for lobster in left comp sink is not sufficient to flush off loose particles into the sink drain

[CA]: Frozen potentially hazardous food shall only be thawed in one of the following ways:

1) under refrigeration that maintains the food temperature at 41°F or below,

2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain

3) in a microwave oven if immediately followed by immediate preparation

4) as part of a cooking process.

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

Inspector Observations: *REPEAT VIOLATION*

Multiple containers of food stored directly on the floor in the walk in cooler.

[CA]: Food shall be stored at least 6 inches elevated from the floor on approved shelving that is easily cleanable (ex. Dunnage racks)

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility has a high temp dish machine but does not have a method for testing final sanitizing rinse temperature.

[CA]: Provide a testing method for measuring final sanitizing rinse on utensil surface. Mechanical sanitization shall be accomplished in the final sanitizing rinse by achieving a utensil surface temperature of 160°F (or manufacturer's instruction).

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: *REPEAT VIOLATION*

1. Ambient temperature of right side prep line cooler measured at 50F. Per PIC, unit was recently repaired.

2. Ambient temperature of walk in cooler (left side) measured at 52F. Condensation observed near condenser grates.

[CA]: Assess/adjust/repair unit as needed. Discontinue use of unit for PHFS until it is able to properly cold hold PHFs at 41F or below

note: Specialist observed employees leave the doors open of both walk in coolers. Ensure walk in cooler doors are always properly shut closed.

comply by date for #1 and #2

3. Prep line cooler's top lid is in disrepair.

[CA]: Repair lid and maintain in good condition.

4. Bulk storage containers for dry ingredients such as rice, flour, etc do not have lids. Plastic wrap being used as lids.

[CA]: Provide proper lids for bulk storage containers or replace containers.

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: Rice scoops stored in stagnant water (73F).

[CA]: Scoops and utensils shall be stored in water at 135F or above, in a clean and dry container, or in a dipper well with running water at a rate sufficient to flush away loose particles from utensils when storing in between use.

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

Inspector Observations: Baffle filters on right side of hood not installed.

[CA]: Properly install baffle filters.

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K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: ***REPEAT VIOLATION***

Soiled wet wiping cloths stored on work surfaces without being placed back into their sanitizer buckets in between uses.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
spam	1 door reach in	40.00 Fahrenheit	
shrimp	display case	38.00 Fahrenheit	
raw shell eggs	1 door reach in	40.00 Fahrenheit	
water	bar 3 comp sink	120.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	
ambient temp	bar cooler	41.00 Fahrenheit	
raw chicken	drawer cooler	38.00 Fahrenheit	
salmon	1 door reach in	40.00 Fahrenheit	
Quat sanitizer	sanitizer bucket	200.00 PPM	
water	hand sink cook line	100.00 Fahrenheit	
gyoza	prep line cooler	43.00 Fahrenheit	41F - 43F; +/- 2; relocated
chlorine sanitizer	dish machine bar	50.00 PPM	
imitation crab	display case	40.00 Fahrenheit	
water	3 comp sink kitchen	126.00 Fahrenheit	
raw beef	prep line cooler left side	40.00 Fahrenheit	
raw shrimp	drawer cooler	40.00 Fahrenheit	
rice	rice cooker	189.00 Fahrenheit	
rice	rice cooker	154.00 Fahrenheit	
high temp sanitizer	high temp dish machine	168.00 Fahrenheit	
whip cream	under counter cooler	41.00 Fahrenheit	

Overall Comments:

A follow up inspection will be conducted by 03/13/26 to verify compliance. 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/hr, minimum of one hour.

note:

condensation observed near condenser grates of produce walk in cooler (left side). Ensure food is protected from contamination at all times. No direct contamination observed at the time.

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 **3/25/2026**. 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.

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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: Daniel Yoshihara
Manager

Signed On: March 11, 2026