

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 FA0201568 - HARU JAPANESE RESTAURANT		Site Address 325 MAIN ST, LOS ALTOS, CA 94022		Inspection Date 05/26/2026		Placard Color & Score GREEN 86		
Program PR0300696 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name DCJ LOS ALTOS INC		Inspection Time 12:00 - 13:20			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By GAVIN				FSC YONGCONG LIANG 8/2/2026

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						
K07	Proper hot and cold holding temperatures	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						S
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		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	X	
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		
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

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations:

Observed thawed fish vacuum sealed to marinate in the downstairs walk in cooler. The PIC stated the fish was sealed less than 1 hour prior.

[CA] Except for fish that is frozen before, during, and after packaging, a food facility shall not package fish using a reduced-oxygen packaging method.

[COS] The sealed packages of fish were immediately opened.

***Note: It was discussed that this facility also reduced oxygen packaging for sous vide and vacuum sealing is not used for storage or preservation. Provide written procedure for products cooked by sous-vide.**

Minor Violations

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations:

Observed raw shelled eggs stored above ready to eat foods in the two door upright cooler adjacent to the two compartment preparation sink.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations:

Observed one bulk container of flour unlabeled in the upstairs preparation area.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

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:

Observed a plastic bowl used as a scoop to dispense bulk flour.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
GROUND BEEF	WALK IN COOLER	37.00 Fahrenheit	
CRAB	TWO DOOR BACK UPRIGHT COOLER	41.00 Fahrenheit	
WATER	BAR HAND WASHING SINK	108.00 Fahrenheit	
COOKED CHICKEN WING	TWO DOOR BACK UPRIGHT COOLER	40.00 Fahrenheit	
RAW BEEF	REACH IN COOLER	38.00 Fahrenheit	
SCALLOP	COLD TOP COOLER	41.00 Fahrenheit	
RAW CHICKEN	TWO DOOR STACKED COOLER	40.00 Fahrenheit	
COOKED EGG	4 DOOR DRAWER COOLER	41.00 Fahrenheit	
SANITIZER CONCENTRATION	UNDERCOUNTER DISH MACHINE AT BAR	50.00 PPM	CHLORINE
SANITIZER CONCENTRATION	LOW TEMPERATURE DISH MACHINE	50.00 PPM	CHLORINE
FISH	WALK IN COOLER	38.00 Fahrenheit	
WATER	UPSTAIRS HAND WASHING SINK	100.00 Fahrenheit	
CRAB CLAW	TWO DOOR STACKED COOLER	40.00 Fahrenheit	
SALMON	REACH IN COOLER	40.00 Fahrenheit	
CRAB	4 DOOR DRAWER COOLER	40.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
SALMON	COLD TOP COOLER	40.00 Fahrenheit	

Overall Comments:

This facility's first routine inspection was conducted at this time. First day of operation started on 5/22/2026.

*Notes:

1. Ensure all food handlers acquire their required food handler cards. Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

2. Facility is still currently undergoing plan check for sushi bar and dry ager installation. Facility was observed in compliance with the permit condition and no food preparation is being conducted at the sushi bar.

3. Facility currently uses temperature control for sushi rice.

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 **6/9/2026**. 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: GAVIN LIANG
PIC
Signed On: May 26, 2026