

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 FA0200822 - GOCHI JAPANESE FUSION TAPAS		Site Address 19980 E HOMESTEAD RD, CUPERTINO, CA 95014		Inspection Date 05/08/2026	
Program PR0300583 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TAKEI, MASAHIKO		Inspection Time 11:20 - 13:20
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By MASAHIKO TAKEI	
				FSC Nobukazu Ishigaki 04/29/2028	

Placard Color & Score
GREEN
77

	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		X			N
K06	Adequate handwash facilities supplied, accessible			X				N
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	
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		
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	X	
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Several kitchen employees were found to use disposable gloves improperly:

- Two employees found to wash hands with soap while still wearing gloves. After washing gloved hands, employees dried hands with towel on work surface or on apron.
- One employee found to to rinse gloved hand in a bucket of water and then dry with towel found on work surface.

[corrective action] Disposable gloves are meant for single use only. Do not wash hands while wearing disposable gloves. Remove glove, wash hands, and put on a new pair of gloves. [correction] Owner was informed of improper use of disposable gloves and asked to train kitchen employees.

Note: Recommend using the 2-compartment sink in the back area as a hand washing sink. Provide operable hand soap and paper towel dispenser at this area.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Some Food Handler Cards were found to be expired. [corrective action] Ensure all employees have a valid Food Handler Card.

Note: Some cards were found to expire 5+ years ago. Remove cards of employees that no longer work at this facility.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations:

In the employee restroom, Wall mounted soap dispenser was found to be placed on the sink vanity. Pump was not working. The lid of the dispenser was removed to obtain soap. [corrective action] Provide an operable pump soap dispenser.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

Animal-derived food items on the menu that are served raw or undercooked lack a disclosure (such as ceviche, sashimi, tataki, carpaccio). [corrective action] Place a symbol next to raw or undercooked animal-derived food items.

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:

Ambient temperature of the pizza prep unit measured 44F. [corrective action] Adjust the unit so that it can hold food at 41F or below.

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:

Urinal in the employee restroom was not operational. Standing water was found in the urinal. [corrective action] Repair plumbing so that urinal can be operable.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

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Inspector Observations:

Exhaust fan in the employee restroom was not working. [corrective action] Repair or replace the exhaust fan.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
risotto ball	prep uni (fry station)	40.00 Fahrenheit	
sliced pork (thawing)	walk-in cooler	28.00 Fahrenheit	
udon with pork (cook temp)	from the stove	170.00 Fahrenheit	
warm water	employee restroom	100.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
chicken	prep unit (fry station)	37.00 Fahrenheit	
eggs	prep unit (across cookline)	38.00 Fahrenheit	
hot water	3-compartment sink	128.00 Fahrenheit	
scallop	reach-in freezer (fish preparation area)	8.00 Fahrenheit	
chicken	walk-in cooler	36.00 Fahrenheit	
quat sanitizer	from dispenser	200.00 PPM	
cooked pork	reach-in freezer (back area)	15.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
ambient	prep unit (pizza)	44.00 Fahrenheit	
shredded cheese	prep unit (pizza)	45.00 Fahrenheit	
crab (thawing)	prep unit (pizza)	30.00 Fahrenheit	

Overall Comments:

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 5/22/2026. 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: Masa Takei
Owner

Signed On: May 08, 2026