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



Facility FACO20813 - HAPPI HOUSE TERIYAKI FACO20813 - HAPPI HOUSE TERIYAKI FORDOWORD - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 Inspected By MAMAYE KEBEDE RISK FACTORS AND INTERVENTIONS RISK FACTORS AND INTE							
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K29 Toxic substances properly identified, stored, used							
K31 Consumer self service does prevent contamination							
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K33 Nonfood contact surfaces clean							
K34 Warewash facilities: installed/maintained; test strips							
K35 Equipment, utensils: Approved, in good repair, adequate capacity							
K36 Equipment, utensils, linens: Proper storage and use							
K37 Vending machines							
K38 Adequate ventilation/lighting; designated areas, use							
K39 Thermometers provided, accurate X							
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 X							
K46 No unapproved private home/living/sleeping quarters							

OFFICIAL INSPECTION REPORT

Facility FA0208613 - HAPPI HOUSE TERIYAKI	Site Address Inspection De 3015 MCKEE RD, SAN JOSE, CA 95127 12/18/202				
Program PR0300760 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RO	3 - FP14	Owner Name HAPPI HOUSE RESTAURANTS, LLC	Inspection 13:55 - 1		
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

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: Black mold-like substance observed in the nozzles on the self-service soda dispensers. [CA] Frequently clean and sanitize food contact surfaces. .

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

Inspector Observations: Multiple drain flies were observed back on the floor sink located below the soda dispenser and by the janitorial sink areas

[CA] Eliminate all insects and rodents from the facility by a legal method.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185, 114185.3, 114185.4, 114185.5

Inspector Observations: Used rice scoops that will be reused are stored in standing water measured at 100F. [CA] Scoops used for potentially hazardous foods that will be reused can be stored in one of the following ways: 1) standing water that measures at 41F or below or at 135F or above; 2) in a dripping well with constant running water; 3) changed utensil every 4 hours.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: There was no functional thermometer inside the meat storage preparation fridge. [CA] To monitor the ambient air of the units, please install a functional thermometer on all refrigeration units.

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

Inspector Observations: Slime buildup was observed on the floor sink located below the soda dispenser. [CA] Conduct a thorough and regular cleaning on the floor areas.

Excessive soot was observed on the wall on the side of the exhaust hood. [CA] Clean the soot buildup on the wall immediately.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	Measurement	Comments
Quaternary ammonia	Three compartment sink	200.00 PPM	
Hot water	Three compartment sink	125.00 Fahrenheit	
Boneless wings	Oven	145.00 Fahrenheit	
Pork	Preparation fridge	39.00 Fahrenheit	
Teriyaki chicken	Oven	150.00 Fahrenheit	
Shrimp	Preparation fridge	35.00 Fahrenheit	
Steam rice	Rice pot	159.00 Fahrenheit	
Steak	Preparation fridge	34.00 Fahrenheit	
Beef	Walk-in cooler	38.00 Fahrenheit	

Overall Comments:

Note: Food safety manager certificate: Andrea Rubica - 1/17/2025

OFFICIAL INSPECTION REPORT

Facility Site Address			Inspection Date
FA0208613 - HAPPI HOUSE TERIYAKI	3015 MCKEE RD, SAN	I JOSE, CA 95127	12/18/2023
Program	(Owner Name	Inspection Time
PR0300760 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3	3 - FP14	HAPPI HOUSE RESTAURANTS, LLC	13:55 - 15:10

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 1/1/2024. 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

Sofia L

Received By: Sofia Lima

Manager

Signed On: December 18, 2023