

# 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

<b>Facility</b> FA0208613 - HAPPI HOUSE TERIYAKI		<b>Site Address</b> 3015 MCKEE RD, SAN JOSE, CA 95127		<b>Inspection Date</b> 12/18/2023		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>88</b> </div>		
<b>Program</b> PR0300760 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> HAPPI HOUSE RESTAURANT		<b>Inspection Time</b> 13:55 - 15:10			
<b>Inspected By</b> MAMAYE KEBEDE		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> SOFIA LIMA				<b>FSC</b> Andrea Rubica 1/17/2025

  

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	
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		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		
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

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, 114185.2, 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

Item	Location	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**

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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