

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 FA0312210 - FUGETSU JAPANESE MARKET & GOODS		Site Address 3409 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 08/19/2026		Placard Color & Score GREEN 96		
Program PR0457104 - NO FOOD PREP <5,000 SQ FT - FP06			Owner Name MATSURI INC.		Inspection Time 14:00 - 15:00			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By GEORGE				FSC Exempt

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						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						
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		X
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		

OFFICIAL INSPECTION REPORT

Facility FA0312210 - FUGETSU JAPANESE MARKET & GOODS		Site Address 3409 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 08/19/2026
Program PR0457104 - NO FOOD PREP <5,000 SQ FT - FP06		Owner Name MATSURI INC.	Inspection Time 14:00 - 15:00
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

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: Observed multiple pre-packaged foods available for self-service are missing individual labeling information on each item. [CA] Food prepackaged in a food facility shall bear a label with the following: 1) common name of the food, 2) list of ingredients in descending order of predominance by weight, 3) quantity of contents, 4) name and place of business of the manufacturer, packer, or distributor.

NOTE: Each pre-packaged food item shall be individually marked. A front placard displaying food information does not sufficiently cover labeling requirements.

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 the installation and use of unapproved, countertop equipment (Vevor) for cooking and storing frozen bao for sale. [CA] Immediately discontinue the use of unapproved equipment. All food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
sushi	display coolers	41.00 Fahrenheit	
ice cream	chest freezer	10.00 Fahrenheit	
chicken	countertop hot holding	110.00 Fahrenheit	TPHC
water	janitorial sink	120.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
bao	countertop hot holding	186.00 Fahrenheit	
bentos	service counter	78.00 Fahrenheit	TPHC

Overall Comments:

* Verified facility utilizes TPHC for all food items delivered by outside vendors. On receiving logs, facility shall add additional column to note the receiving temperature for foods. Ensure the discard time of foods is marked as four hours following the time the food is removed from temperature control (135F or above).

* Facility shall immediately discontinue the service of frozen baos. Facility lacks a 3-compartment sink for sanitization and service of non-prepackaged foods. If facility wishes to serve non-prepackaged foods, facility must submit plans to install necessary equipment, including a 3-compartment sink, and upgrade the permit category. The unapproved piece of equipment (Vevor) shall be removed from this facility.

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 **9/2/2026**. 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.

OFFICIAL INSPECTION REPORT

Facility FA0312210 - FUGETSU JAPANESE MARKET & GOODS	Site Address 3409 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 08/19/2026
Program PR0457104 - NO FOOD PREP <5,000 SQ FT - FP06	Owner Name MATSURI INC.	Inspection Time 14:00 - 15:00

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: George Soria
Manager

Signed On: August 19, 2026