

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0269575 - GYU-KAKU RESTAURANT		Site Address 19620 STEVENS CREEK BL 150, CUPERTINO, CA 9		Inspection Date 01/13/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 90 </div>		
Program PR0401118 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name BAY AREA YAKINIKU LLC		Inspection Time 17:15 - 19:00			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By YASUO ISHIZAKI				FSC Charles Kusuma 07/26/2026

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						
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						
K06	Adequate handwash facilities supplied, accessible			X	X			
K07	Proper hot and cold holding temperatures			X	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		
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		X
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

1. Soap dispenser at the hand sink next to soda fountain was inoperable. [corrective action] Repair the soap dispenser. [correction] Manager replaced batteries in the dispenser.

2. Paper towel dispenser was not available at the hand sink located in the server area. [corrective action] Install a paper towel dispenser next to this sink. [suitable alternative] Stack of paper towels were available.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Tofu in the undercounter cooler (next to 3-compartment sink) measured 48F. [corrective action] Ensure all potentially hazardous foods are maintained at 41F or below. [correction] Tofu and all other items in this cooler (mainly vegetables) were removed and will be stored in another refrigerator.

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 undercounter cooler (next to 3-compartment sink) measured ~ 50F. [corrective action] Repair or replace this unit. Unit must be able to keep food at 41F or below.

Note: All food items were removed from this unit during time of inspection. Per manager, this unit will likely be replaced, as it previously had temperature issues.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations:

Observed pot and pan detergent stored on rack above food items in the dry storage area. [corrective action] Store chemicals below food items. [correction] Detergent was removed from the rack.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
beef sukiyaki bowl (cook temp)	stove	190.00 Fahrenheit	
beef soup	stove	136.00 Fahrenheit	
pork belly	3-door reach-in cooler	33.00 Fahrenheit	
hot water	3-compartment sink	148.00 Fahrenheit	
beef	meat prep	38.00 Fahrenheit	
quat sanitizer	3-compartment sink	300.00 PPM	
diced tomatoes	salad prep	35.00 Fahrenheit	
gyoza	cold drawer	28.00 Fahrenheit	
chicken	3-door reach-in freezer	8.00 Fahrenheit	
calamari	3-door reach-in cooler	35.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
boiled egg	salad prep	37.00 Fahrenheit	
corn	cold drawer	30.00 Fahrenheit	
shell dggs	2-door reach-in cooler	31.00 Fahrenheit	

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Overall Comments:

Per manager, floor is going to be replaced next week. Ensure floor is replaced with approved material, such as quarry tile. Cove base must have minimum 3/8 radius and extend up the wall at least 4 inches.

During time of remodel, ensure to repair any loose wall panels and patch any openings in the wall/ceiling.

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 1/27/2024. 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



Received By: Yasuo Ishizaki
Manager
Signed On: January 13, 2024