

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 FA0209474 - FUGETSU SAN JOSE	Site Address 4342 MOORPARK AV 20, SAN JOSE, CA 95129	Inspection Date 08/07/2025
Program PR0300866 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name KANSAI GOURMET SERVICE	Inspection Time 10:35 - 11:25
Inspected By FRANK LEONG	Inspection Type FOLLOW-UP INSPECTION	Consent By EDWARD ASADA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/04/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 08/07/2025

Cited On: 08/04/2025

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 08/07/2025

Minor Violations

Cited On: 08/04/2025

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

Compliance of this violation has been verified on: 08/07/2025

Measured Observations

N/A

Overall Comments:

Follow-up inspection for conditional pass due to improper holding temperatures and improper use of TPHC.

The following MAJOR violations were corrected:

K07M - Improper holding temperatures

- All potentially hazardous foods were maintained cold at 41F and below.

K08M - Improper use of TPHC

- Observed TPHC procedures using color coded markings posted in the kitchen area.

- Observed all food items in the retail floor using TPHC were properly time marked with a 10:30am (blue) mark, and an 11:00am (red) mark.

- Continue to properly maintain potentially hazardous foods using TPHC. All potentially hazardous foods marked with the respective time marker shall be discarded after 4 hours from that time.

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 **8/21/2025**. 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.

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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: EDWARD ASADA
FRONT OF HOUSE MANAGER

Signed On: August 07, 2025