

# 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><br>FA0303446 - TERIYAKI MADNESS                                 |                                              | <b>Site Address</b><br>5297 PROSPECT RD 30, SAN JOSE, CA 95129 |                                      | <b>Inspection Date</b><br>08/14/2025 |                                         |
| <b>Program</b><br>PR0445933 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |                                              |                                                                | <b>Owner Name</b><br>IVAAN GROUP LLC |                                      | <b>Inspection Time</b><br>14:20 - 16:00 |
| <b>Inspected By</b><br>DENNIS LY                                                | <b>Inspection Type</b><br>ROUTINE INSPECTION | <b>Consent By</b><br>STEPHANIE                                 | <b>FSC</b> Not Available             |                                      |                                         |

Placard Color & Score

**RED**  
**74**

| 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  |       |       |        |     |     | S   |
| K07                            | Proper hot and cold holding temperatures                                    |    |       | X     |        |     |     | N   |
| K08                            | Time as a public health control; procedures & records                       |    | X     |       | 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     |       |        |     |     | N   |

| 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                                  |  |  |  |  | X   |     |
| 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                                 |  |  |  |  |     |     |
| 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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|                                                                          |                                                         |                                  |
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| Program<br>PR0445933 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>IVAAN GROUP LLC                           | Inspection Time<br>14:20 - 16:00 |
| K48                                                                      | Plan review                                             |                                  |
| K49                                                                      | Permits available                                       |                                  |
| K58                                                                      | Placard properly displayed/posted                       |                                  |

## Comments and Observations

### Major Violations

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

**Inspector Observations:** *Cooked beef in the warmer is subject to time rather than temperature but is not time-marked. [CA] Potentially hazardous foods that are subject to time shall be marked with start/end of the 4 hour period where it shall be discarded if not used. [COS] Employee time-marked the beef.*

Follow-up By  
08/15/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** *1. Observed cockroaches in facility at the following locations:*  
*- 6 live nymph cockroaches observed on the wall behind and above the three compartment sink and soda syrup.*  
*- ~10 dead cockroaches observed on spider webs to the side of the soda syrup.*  
*- 1 dead cockroach observed on storage shelf for clean utensils located above food prep table.*  
  
*2. Photographs: Taken for documentation purposes.*  
*3. Supervisor Notified: Anjani Sircar*  
*4. Notification: The person in charge during inspection, Stephanie Moreles, has been informed that the facility must close immediately.*

Follow-up By  
08/15/2025

**[CA]:** *The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.*

#### Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.*
- 2. Submit a copy of the pest control report from a licensed provider.*

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations:** *Food Safety Certificate for Managers is not available for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.*

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

**Inspector Observations:** *Potentially hazardous foods inside the food prep unit insert was measured at improper cold holding temperatures. Cut chicken and noodles measured at 46F - 49F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. Do not overfill insert units to help food maintain proper temperatures.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations:** *Aerosol cans of insecticides observed in facility by the walk-in cooler. [CA] Use only insecticides that are approved for use in a food facility and/or professional pest control service.*

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:** *Back door of the facility is kept propped opened at time of inspection. [CA] Keep back door of the facility closed when not in use to prevent the entrance of vermin.*

### Performance-Based Inspection Questions

- Needs Improvement - Proper hot and cold holding temperatures.  
Needs Improvement - No rodents, insects, birds, or animals.

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## Measured Observations

| Item           | Location               | Measurement       | Comments |
|----------------|------------------------|-------------------|----------|
| Chicken        | Warmer                 | 124.00 Fahrenheit |          |
| Rice           | Rice warmer            | 140.00 Fahrenheit |          |
| Noodles        | Food prep unit         | 48.00 Fahrenheit  |          |
| Chicken        | Food prep unit         | 41.00 Fahrenheit  |          |
| eggroll        | Drawer cooler          | 40.00 Fahrenheit  |          |
| Salmon         | Food prep unit         | 41.00 Fahrenheit  |          |
| Raw chicken    | Drawer cooler          | 39.00 Fahrenheit  |          |
| Hot water      | Three compartment sink | 120.00 Fahrenheit |          |
| Raw chicken    | Walk-in cooler         | 38.00 Fahrenheit  |          |
| Raw beef       | Drawer cooler          | 39.00 Fahrenheit  |          |
| Liquid egg     | Walk-in cooler         | 40.00 Fahrenheit  |          |
| Hot water      | Handwash sink          | 100.00 Fahrenheit |          |
| Quat sanitizer | Three compartment sink | 200.00 PPM        |          |
| Noodles        | Food prep unit         | 41.00 Fahrenheit  |          |
| Raw beef       | Walk-in cooler         | 40.00 Fahrenheit  |          |
| Dumpling       | Drawer cooler          | 40.00 Fahrenheit  |          |
| Beef           | Warmer                 | 124.00 Fahrenheit |          |
| Cut chicken    | Food prep unit         | 46.00 Fahrenheit  |          |

## Overall Comments:

**FACILITY IS CLOSED DUE TO A COCKROACH INFESTATION**

*The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food.*

*\*The facility is required to CEASE OPERATIONS IMMEDIATELY and must remain closed until all corrective actions on the provided checklist are completed.*

### Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

*Once the above is corrected, submit the completed items and related documents to [anjani.sircar@deh.sccgov.org](mailto:anjani.sircar@deh.sccgov.org)  
Operator may contact the Anjani Sircar at 408-918-3440 to schedule the follow-up inspection.*

*\*\*\*Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.*

*\*\*\* The posted placard is property of Santa Clara County Department of Environmental Health and shall not be removed, covered, relocated, tampered, or copied. Failure to comply may result in enforcement action per County Ordinance Code section B 11-55.*

*\*\*\* A Facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee and fee(s) for re-inspections(s) charged at the current hourly rate approved by Santa Clara County Board of Supervisors.  
Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.*

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## CLOSURE / PERMIT SUSPENSION NOTICE

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 **8/28/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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 |



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Received By: Stephanie Moreles  
PIC  
Signed On: August 14, 2025