

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 10/17/2023
Program PR0300866 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name KANSAI GOURMET SERVICE	Inspection Time 14:15 - 15:00
Inspected By TRAVIS KETCHU	Inspection Type FOLLOW-UP INSPECTION	Consent By TAICHI SAKATA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/12/2023

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

Compliance of this violation has been verified on: 10/17/2023

Cited On: 10/12/2023

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

Compliance of this violation has been verified on: 10/17/2023

Cited On: 10/12/2023

K14 - 8 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

Compliance of this violation has been verified on: 10/17/2023

Minor Violations

Cited On: 10/17/2023

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: Measured the chlorine sanitizer concentration at 50 ppm within the the three compartment sink (not during active use). [CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM). [COS] Chlorine sanitizer increased to 100 ppm.

Measured Observations

Item	Location	Measurement	Comments
corn dog	display warmer	118.00 Fahrenheit	TPHC
chlorine sanitizer	3 comp sink	50.00 PPM	

Overall Comments:

Follow-up inspection to routine inspection conducted on 10/12/23 by Dennis Ly and Kaya A.

Observed potato croquettes, corn dogs and gyoza properly time marked using TPHC.

All non-time marked PHF's observed to be held at 41 F or below.

Measured the chlorine sanitizer concentration within the three compartment sink at 50 ppm. Increased to 100 ppm.

Continue to work on minor violations noted during the routine inspection.

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 **10/31/2023**. 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: Taichi Sakata
PIC
Signed On: October 17, 2023