

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 FA0206218 - EE SUSHI		Site Address 14526 CAMDEN AV, SAN JOSE, CA 95124		Inspection Date 07/07/2026		Placard Color & Score GREEN 75		
Program PR0304275 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name X MARKETING CONSULTING		Inspection Time 14:50 - 16:30			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By MANDY (PIC) & ANDY (O)				FSC Yuyu Yu 12/15/26

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						S
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						S
K07	Proper hot and cold holding temperatures		X		X			N
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	X	
K30	Food storage: food storage containers identified	X	
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	X	
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		

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K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

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

Inspector Observations: Major: Measured the following PHFs holding between 53F - 115F on counter top, sushi line and refrigeration unit for less than 4 hours: cooked eel, soft shell crab, edamami, sushi rice and marinated imitation crab. [CA] Maintain all PHFs cold held at or below 41F or hot held at or above 135F. [COS] Operator directed to relocate PHFs to another refrigeration unit. [SA] Operator opted to use time as a public health control (TPHC).

Minor: Measured raw salmon and raw tuna holding at 43F in sushi prep unit for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F.

Minor Violations

K10 - 3 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Inspector Observations: Found facility using convection oven to cooked raw salmon to cooked salmon for a sushi roll. [CA] Convection oven shall ONLY be used for reheating of already cooked food.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Lacking consumer advisory for all raw food serve on site via menu. [CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Found DEAD flies in back storage area. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.

2. Found fly zapping device under cabinet at front service area. [CA] Discontinue using house hold device. Use approved commercially approved method for eliminating pest.

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

Inspector Observations: Measured chlorine concentration greater than 200ppm at sani bucket located at front service line. [CA] Maintain chlorine concentration at 100ppm.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Found container of food item stored on floor in walk-in-cooler. [CA] Food shall be stored a minimum of 6 inches off the floor.

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: 1. Found convention oven (Warring) not placed under type 2 mechanical exhaust hood as originally designated. [CA] Ensure cooking device is placed under type 2 mechanical exhaust hood. [COS] Operator relocated convection oven (warring) under type 2 mechanical exhaust hood.

2. Found unapproved electric air fryer (Gowiseusa) on counter top at front service line. [CA] Discontinue using unapproved equipment. [CA] New and/or replacement 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).

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Found leaking spray nozzle at warewash sink when water knob is on. [CA] Secure leak.

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Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
beverage	2 door upright	41.00 Fahrenheit	
sushi rice	sushi prep	100.00 Fahrenheit	for less than 4 hours. SA- placed under time as a public health control (TPHC)
tuna	sushi prep	43.00 Fahrenheit	
imitation crab	walk-in	53.00 Fahrenheit	for less than 4 hours. COS - relocate to another refrigeration unit.
edamame	counter	71.00 Fahrenheit	for less than 4 hours. SA- placed under time as a public health control (TPHC)
shrimp tempura	counter	25.00 Fahrenheit	
imitation crab	sushi prep	40.00 Fahrenheit	
cooked eel	counter	115.00 Fahrenheit	for less than 4 hours. SA- placed under time as a public health control (TPHC)
chlorine	sani bucket	200.00 PPM	
salmon	sushi prep	43.00 Fahrenheit	
miso soup	warmer	147.00 Fahrenheit	
warm water	handsink (front, prep & RR)	100.00 Fahrenheit	
shrimp tempura & soft shell crab	walk-in-freezer	0.30 Fahrenheit	
soft shell crab	counter	105.00 Fahrenheit	for less than 4 hours. SA- placed under time as a public health control (TPHC)
seared salmon	sushi prep	41.00 Fahrenheit	
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	

Overall Comments:

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 **7/21/2026**. 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.

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: Andy Fan
Owner
Signed On: July 07, 2026