

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 FA0258508 - SANSEI JAPANESE CUISINE		Site Address 2200 EASTRIDGE LP 9205, SAN JOSE, CA 95122		Inspection Date 03/25/2026	
Program PR0378568 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CGE MANAGEMENT, INC		Inspection Time 14:35 - 15:00
Inspected By HENRY LUU		Inspection Type LIMITED INSPECTION		Consent By JASON	

Placard Color & Score GREEN N/A
--

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: One dead cockroach observed on floor below the right drain board of the three-compartment sink.

Dead cockroaches observed on old monitoring trap inside the beverage display refrigerator at the front service area where the electrical components and/or condenser is located.

Dropping droppings observed inside the cabinets by the cashier area.

Per manager, facility was serviced on 3/23/2026. No contamination of food or food contact surfaces observed at the time.

[CA] Clean and sanitize area of dead cockroaches or old droppings.

Performance-Based Inspection Questions

N/A

Measured Observations

N/A

Overall Comments:

- Limited inspection was conducted due to vermin complaint for shared common space.
- Reference CO0159206

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 **4/8/2026**. 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: Jason
 Manager
Signed On: March 25, 2026