

# 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>FA0210346 - MINATO SUSHI                                      |  | <b>Site Address</b><br>617 N 6TH ST, SAN JOSE, CA 95112 |                                   | <b>Inspection Date</b><br>08/08/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">91</div> |  |  |            |
| <b>Program</b><br>PR0301141 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |                                                         | <b>Owner Name</b><br>YONEDA, GENE |                                      | <b>Inspection Time</b><br>10:30 - 11:30 |                                                                                                                                                                                                  |  |  |            |
| <b>Inspected By</b><br>LAWRENCE DODSON                                           |  | <b>Inspection Type</b><br>ROUTINE INSPECTION            |                                   | <b>Consent By</b><br>SHELL           |                                         |                                                                                                                                                                                                  |  |  | <b>FSC</b> |

  

| 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  |       |       |        |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    | X  |       |       |        |     |     |     |
| 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                                                        | X   |     |
| K28                   | Fruits and vegetables washed                                                        |     |     |
| K29                   | Toxic substances properly identified, stored, used                                  |     |     |
| 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                                 | X   |     |
| 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                                      |     |     |

# OFFICIAL INSPECTION REPORT

|                                                                            |                                                  |                                  |
|----------------------------------------------------------------------------|--------------------------------------------------|----------------------------------|
| Facility<br>FA0210346 - MINATO SUSHI                                       | Site Address<br>617 N 6TH ST, SAN JOSE, CA 95112 | Inspection Date<br>08/08/2025    |
| Program<br>PR0301141 - FOOD PREP / FOOD SVC OP. 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>YONEDA, GENE                       | Inspection Time<br>10:30 - 11:30 |
| K48                                                                        | Plan review                                      |                                  |
| K49                                                                        | Permits available                                |                                  |
| K58                                                                        | Placard properly displayed/posted                |                                  |

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: FSC is not available for review at time of inspection.[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.**

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Raw food of animal origin stored above ready to eat food.**

**[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.**

**Food preparation observed in 3 compartment warewash sink.**

**[CA] Food preparation shall only occur in approved areas.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Co2 tanks are not secured to a rigid structure.[CA] All pressurized cylinders shall be securely fastened to a rigid structure.**

**Scoops in bulk containers lack handles.**

**[CA] Use scoops with handle in such a way that the handle does not come in direct contact with food to prevent contamination.**

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: Opening in structure larger than 1/4"[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item                    | Location                 | Measurement       | Comments |
|-------------------------|--------------------------|-------------------|----------|
| standing refrigerator   | cook line                | 38.00 Fahrenheit  |          |
| tofu                    | preparation refrigerator | 41.00 Fahrenheit  |          |
| walk-in refrigerator    | storage                  | 38.00 Fahrenheit  |          |
| raw shrimp              | walk-in refrigerator     | 39.00 Fahrenheit  |          |
| raw chicken             | standing refrigerator    | 38.00 Fahrenheit  |          |
| water                   | hand wash sink           | 71.00 Fahrenheit  |          |
| water                   | 3 compartment sink       | 125.00 Fahrenheit |          |
| raw eggs                | walk-in refrigerator     | 40.00 Fahrenheit  |          |
| sanitizer concentration | mechanical dishwasher    | 50.00 PPM         |          |

### Overall Comments:

# OFFICIAL INSPECTION REPORT

|                                                                            |                                                  |                                  |
|----------------------------------------------------------------------------|--------------------------------------------------|----------------------------------|
| Facility<br>FA0210346 - MINATO SUSHI                                       | Site Address<br>617 N 6TH ST, SAN JOSE, CA 95112 | Inspection Date<br>08/08/2025    |
| Program<br>PR0301141 - FOOD PREP / FOOD SVC OP. 6-25 EMPLOYEES RC 3 - FP14 | Owner Name<br>YONEDA, GENE                       | Inspection Time<br>10:30 - 11:30 |

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 **8/22/2025**. 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.

## 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:** gene yoneda  
PIC  
**Signed On:** August 08, 2025