

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 FA0209149 - SENDO SUSHI	Site Address 3730 N 1ST ST 115, SAN JOSE, CA 95134	Inspection Date 11/03/2025
Program PR0305146 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name DS SUSHIYA	Inspection Time 10:50 - 11:30
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By KEN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 10/29/2025

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 11/03/2025

Cited On: 10/29/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 11/03/2025

Cited On: 10/29/2025

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

Compliance of this violation has been verified on: 11/03/2025

Minor Violations

Cited On: 11/03/2025

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: 1) In the kitchen, observed the only handwash sink was partially blocked by trash can. [CA] Handwashing stations shall be fully accessible at all times. [COS] Employees moved trash can away from the handwash sink. Facility to rearrange equipment and store trash cans in a separate area.

2) At both handwash stations, observed paper towels are stored outside of a dispenser. [CA] Handwashing towels shall be stored in a dispenser to prevent outside contamination.

Measured Observations

Item	Location	Measurement	Comments
sushi rice	rice cooker	164.00 Fahrenheit	TPHC
imitation crab	preparation counter in ice	41.00 Fahrenheit	
salmon	sushi display case	41.00 Fahrenheit	
teriyaki chicken	stovetop	187.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the previous routine inspection (dated 10/29/2025).

The following major violations have been corrected:

- K05: Hands clean and properly washed. Observed proper handwashing from employees prior to handling foods during inspection.**
- K06: Adequate handwash facilities supplied. Observed both handwash stations in the kitchen and front sushi preparation area are fully stocked with soap and paper towels.**
- K07: Proper holding temperatures. Measured all Potentially Hazardous Foods within proper holding temperatures. See measured observations.**
- Facility now uses TPHC for sushi rice and California rolls. Observed proper time markings for sushi rice during inspection. No California rolls prepared at the time of inspection.**

Facility has earned a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.

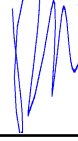
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When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed 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 **11/17/2025**. 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: Ken Dong
Owner

Signed On: November 03, 2025