

# 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 FA0251469 - TOMI SUSHI & SEAFOOD BUFFET	Site Address 2200 EASTRIDGE LP 2074, SAN JOSE, CA 95122	Inspection Date 07/01/2025
Program PR0365434 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name AMANDA MIN LAU	Inspection Time 12:30 - 13:50
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By SAM C.

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 06/30/2025

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 07/01/2025**

#### Minor Violations

N/A

#### Measured Observations

Item	Location	Measurement	Comments
Hot water	Three-compartment sink	126.00 Fahrenheit	
Warm water	Hand wash sinks	105.00 Fahrenheit	

#### Overall Comments:

- On-site for operator scheduled follow-up inspection after facility was closed due to evidence of a vermin infestation.
- Facility has corrected K23M - Observed rodents, insects, birds, or animals.
- Facility has:
  - Obtained treatment from licensed pest control service.
  - Pest control reports were provided prior to scheduling the follow-up inspection. Follow-up pest control report stated that no activity was observed by the technician.
  - Facility will be serviced again tonight and again the next night.
  - Manager stated that frequency of service will be increased to weekly, especially during warmer weather.
  - Minor cleaning and some structural issues were still observed within the facility. Manager stated that facility will conduct another deep cleaning after pest treatments as to not disrupt the treatment.
  - Checklist for reopening has been completed, signed, and returned to this Division prior to the follow-up.
- At time of the follow-up inspection:
  - No signs of vermin activity was observed.
  - Affected areas have been cleaned and sanitized.
- Facility is hereby authorized to reopen and resume operations.
- Prior to reopening:
  - Conduct final cleaning and sanitization of all food contact surfaces.

### FACILITY RE-OPENED / PERMIT REINSTATED

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 7/15/2025. 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.

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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



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**Received By:** Sam C.  
Manager

**Signed On:** July 01, 2025