

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 FA0208728 - SUSHI TOWN		Site Address 3116 ALUM ROCK AV, SAN JOSE, CA 95127		Inspection Date 04/08/2026		Placard Color & Score GREEN 71		
Program PR0305123 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SUSHI TOWN CORP		Inspection Time 15:15 - 17:15			
Inspected By MAMAYE KEBEDE		Inspection Type ROUTINE INSPECTION		Consent By JOE JIA				FSC Huairou Jia 02/19/2029

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						N
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		X			S
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				S
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	X	
K31	Consumer self service does prevent contamination		
K32	Food properly labeled and honestly presented		
K33	Nonfood contact surfaces clean	X	
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		X
K40	Wiping cloths: properly used, stored		X
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		
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: Repeated violation: Some potentially hazardous foods like imitation crab and diced avocado stored on the front preparation table were measured between 41°F and 50 °F.

[CA] All potentially hazardous foods like meat, seafood, poultry, dairy products, cooked vegetables, cooked cereals, greens, and diced tomatoes shall always be held at 41°F or below or at 135°F or above. If these food products are stored at room temperature, time/temperature logs must be properly used which indicate the time the food product was taken from the safe temperature zone, and the time the food products shall be discarded.

Follow-up By 04/08/2026

Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Heavy mold-like buildup was observed inside the ice machine's internal part.

[CA] Clean the internal part of the ice machine immediately.

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: The facility uses vinegar to acidify the rice to keep it at room temperature. It also deals with raw fish.

[CA] If a facility uses special processing to store to improve the shelf life of potentially hazardous food products like rice, we must write a HACCP plan and standard operational procedure (SOP) to identify and evaluate the critical control points. Please provide an HACCP plan SOP for the facility.

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

Inspector Observations: The facility serves raw, partially cooked, or medium rare food products, but a consumer advisor note is missing from the menu.

[CA] If any food products that have animal-derived contents that are sold raw, partially cooked, or served medium rare, the consumer must be notified orally by the employees, or consumer advisory note must be written on the menu that notes the significantly increased risk of consuming those FOODs by way of a disclosure using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.

Disclose the food product with a written statement that clearly includes either of the following:

- (1) A description of the animal-derived FOODs, such as "oysters on the half shell (raw oysters)," "raw-EGG Caesar salad," and "hamburgers (can be cooked to order)."**
- (2) Identification of the animal-derived FOODs marked by an asterisk denoting a footnote that states that the items are served raw or undercooked or contain or may contain raw or undercooked ingredients.**
- (3) Provide a reminder that advises Consuming raw or undercooked meats, POULTRY, seafood, shellfish, or EGGs may increase your risk of foodborne illness, especially if you have certain medical conditions.**

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 products including beef and shell eggs were stored above ready to eat food products inside the upright fridge.

[CA] To prevent possible contamination, ready to eat food products and produce must be stored above or by the said of raw food products.

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

Inspector Observations: Repeated violation: Some food products on boxes were stored directly on the floor or on milk crate back in the storage areas.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

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Inspector Observations: Re-used cardboard (from shipping boxes) used to line shelves and the floor of the cook-line.

[CA] Do not use cardboard to line shelves or cover the floor area.

There is an abundant dust accumulation on the restroom's exhaust vent.

[CA] Conduct a regular cleaning of the exhaust vent.

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: Boxes of single use and other utensils were stored on the floor back in the storage area.

[CA] For easy floor cleaning and to prevent insect/rodent infestation and hiding, store all utensils/equipment at least six inches off the floor on approved shelf/dunnage rack at all the time.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: There was no functional thermometer on the sushi display case.

[CA] To monitor the ambient air of the units, please install a functional thermometer on all refrigeration units.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Multiple wet/soiled wiping cloths were stored on the counters, preparation tables, and sinks.

[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

Performance-Based Inspection Questions

Needs Improvement - Communicable disease; reporting/restriction/exclusion.

Measured Observations

Item	Location	Measurement	Comments
Shell eggs	Upright fridge	39.00 Fahrenheit	
Chicken	Final cook	175.00 Fahrenheit	
Chlorine	Mechanical dishwasher	50.00 PPM	
Fish egg	Service counter	51.00 Fahrenheit	
Tuna	Final cook	165.00 Fahrenheit	
Rice	Rice steamer	159.00 Fahrenheit	
Imitation crab	Service counter	52.00 Fahrenheit	
Milk	Upright fridge	34.00 Fahrenheit	
Hot water	Three compartment sink	140.00 Fahrenheit	

Overall Comments:

Note: Food safety manager certificate: Huairou Jia - 02/19/2029

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 **4/22/2026**. 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.

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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



Received By: Joe Jia
Owner
Signed On: April 08, 2026