

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 FA0208004 - SUSHI KOYA		Site Address 2424 ALMADEN RD, SAN JOSE, CA 95125		Inspection Date 03/03/2021	
Program PR0305542 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name YAN LIN & LONG HAN		Inspection Time 13:15 - 13:55
Inspected By GINA STIEHR	Inspection Type RISK FACTOR INSPECTION		Consent By LONG HAN	FSC Long Han 09/18/2023	

Placard Color & Score
GREEN
N/A

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						S
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						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		
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		
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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Food Handler Cards for staff were not available during time of inspection. [CA] Facility must have a valid Food Handler Card for all employees who serve or handle food.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Observed facility to be using TPHC for sushi rice during lunch service (which is less than 4 hours long) without written procedures or written time marking. The PIC tapes on a piece of paper to indicate that the sushi rice is for lunch service only and discards it at the end of service. [CA] If facility would like to use TPHC (Time as a Public Health Control) for the sushi rice, they must fill out the Department's TPHC form, get approval, keep TPHC form on site, time-mark the food for max 4 hours, and discard the food at the end of the 4 hour time frame. [COS] PIC time marked sushi rice and will discard at end of lunch service.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
chlorine	warewash machine	50.00 PPM	
hot water	handwash sink	100.00 Fahrenheit	
eel	toaster oven (warming)	107.00 Fahrenheit	
assorted fish	sushi glass display refrigerator	41.00 Fahrenheit	
chicken	freezer 2	8.00 Fahrenheit	infrared
salmon	cookline	192.00 Fahrenheit	
beef	walk-in	39.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
fish	freezer 1	23.00 Fahrenheit	infrared
gyoza	walk-in	41.00 Fahrenheit	infrared
rice	hot hold	141.00 Fahrenheit	
shrimp	low boy refrigerator	35.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
sushi rice	by sushi prep area (no hot holding)	67.00 Fahrenheit	

Overall Comments:

Conducted risk factor-based inspection during Covid-19 Pandemic. A risk factor-based inspection is an inspection focusing on factors known to directly contribute to foodborne illness. Structural issues and good retail practices are not accessed during this inspection.

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 **3/17/2021**. 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: Long Han
Emailed report due to COVID19

Signed On: March 04, 2021