

**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> FA0254974 - SUSHI CONFIDENTIAL		<b>Site Address</b> 247 E CAMPBELL AV, CAMPBELL, CA 95008		<b>Inspection Date</b> 06/22/2023	
<b>Program</b> PR0372177 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> PROJECT WHITELIGHT LLC		<b>Inspection Time</b> 15:30 - 16:00
<b>Inspected By</b> OBBY SHEHADEH	<b>Inspection Type</b> FOLLOW-UP INSPECTION		<b>Consent By</b> ERICK SERVIN		

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 06/16/2023

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

**Compliance of this violation has been verified on: 06/22/2023**

**Minor Violations**

N/A

**Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
ambient	sushi prep refrigerator	38.00 Fahrenheit	
tuna, salmon	sushi prep refrigerator	36.00 Fahrenheit	

**Overall Comments:**

**Follow-up Results:**

**-Violation K07 has been corrected. Unit has been replaced with similar model. Ambient of unit measured at 38 degrees F. All PHFs in unit measured below 41 degrees F.**

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 **7/6/2023**. 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:** Erick Servin  
 General Manager

**Signed On:** June 22, 2023