

# 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 FA0205726 - SUSHI ARASHI		Site Address 1181 LINCOLN AV, SAN JOSE, CA 95125		Inspection Date 11/07/2024	
Program PR0300673 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name YONG & QIANG PARTNERSH		Inspection Time 15:10 - 17:00
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION		Consent By MING (C) & TIM (PO)	FSC Jian Lu 10/26/26	

Placard Color & Score

**YELLOW**

**62**

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		X			N
K08 Time as a public health control; procedures & records		X		X			N
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	X	
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	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
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	X	
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	X	
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: Major:**

1. Measured plate of salmon holding at 51F in display case at front service line for less than 4 hours.
2. Measured a container of chicken breast holding at 104F at cooks line.
3. Measured the following PHFs holding between 74F - 108F in 3 door cold top: shrimp tempura and chicken cutlet. Per operator, PHFs placed there for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F and/or hot held at or above 135F. [COS] Operator directed to relocate all PHFs to another unit. Operator, opted to cool PHFs in 3 door cold top and not reheat.

Follow-up By  
11/12/2024

**Minor:**

1. Measured the following PHFs holding between 43F - 49F in display case at front service line for less than 4 hours: hamachi (yellow tail), tuna, albacore, tamago and salmon.
  2. Measured container of diced tofu holding at 48F in 2 door reach in.
  3. Measured hamachi holding at 44F in 1 door reach in.
- [CA] Maintain all cold PHFs held at or below 41F.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: Observed the following PHFs sitting on counter at front service line without time marks: shrimp tempura, vegetable tempura, fish eggs, imitation crab, sushi rice, lion roll and unagi (eel). Per operator, all PHFs under time as a public health control (TPHC). [COS] Operator directed to time mark all PHFs sitting on counter top.**

Follow-up By  
11/12/2024

### Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

**Inspector Observations: Found a tray of chicken cooling in 3 door reach in at back cooks with a plastic wrap fully covering food items. [CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Found several flies in warewash area, near front service line and dining area. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.**

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

**Inspector Observations: Found a bag of imitation crab thawing a bucket of stagnant water under stair well. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.**

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:**
1. Found a plate of raw sushi stored above ready to eat vegetables in 1 door reach in at service line. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.
  2. Found bottled beverages store in ice machine. [CA] Beverage bottles/cans shall not be stored fully submerged in ice in customer self-service area. [COS] Operator directed to remove beverages and discard of surrounding ice.

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

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**Inspector Observations: Found boxes of food items stored on floor in walk-in-cooler and prep area. [CA] Food shall be stored a minimum of 6 inches off floor.**

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

**Inspector Observations: Found accumulated dust and debris in reach in unit at front sushi station. [CA] Routinely clean.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: Found missing sliding door for display case at front service line. Observed plastic wrap being used to seal unit. [CA] Ensure refrigeration unit has all sliding doors to ensure all cold PHFs held at or below 41F. [COS] Operator reinstalled in sliding refrigeration doors.**

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: 1. Found 2 knives stored between 3 door cold top/reach in and 3 door reach in unit at cooks line. [CA] Multi-use utensils will be stored in a way that the working part of the utensil may not become contaminated.**

**2. Found cloth linen used as lining for tray of cups. [CA] Discontinue the use of cloth towels in direct with food, used approved, single use materials.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Found leaking hot water knob at warewash sink when water is on. [CA] Secure leak.**

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

**Inspector Observations: Found several cans of house hold raid stored throughout food facility. [CA] Discontinue using house raid, use approved pest control services for treatment.**

## Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Time as a public health control; procedures & records.

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## Measured Observations

Item	Location	Measurement	Comments
bean sprouts	3 door reach in	41.00 Fahrenheit	
hamachi (yellow tail)	1 door upright freezer	0.50 Fahrenheit	
pork cutlet	3 door cold top	41.00 Fahrenheit	
beverage	1 door upright	36.00 Fahrenheit	
tuna (red)	display	49.00 Fahrenheit	
hamachi (yellow tail)	display	43.00 Fahrenheit	between 43F - 46F.
shrimp tempura	3 door cold top	74.00 Fahrenheit	for less than 4 hours. COS-relocate.
sushi rice	back cooks line	118.00 Fahrenheit	under TPHC, no time mark. COS-operator directed to time marked PHFs.
teriyaki sauce	warmer	161.00 Fahrenheit	
egg fish	front service	62.00 Fahrenheit	under TPHC, no time mark. COS-operator directed to time marked PHFs.
smoked salmon	display	45.00 Fahrenheit	
vegetable tempura	front service	87.00 Fahrenheit	under TPHC, no time mark. COS-operator directed to time marked PHFs.
fish	chest freezer	0.40 Fahrenheit	
miso soup	warmer	176.00 Fahrenheit	
chlorine	dish machine	50.00 PPM	
imitation crab	front service	51.00 Fahrenheit	under TPHC, no time mark. COS-operator directed to time marked PHFs.
lion king roll	front service	121.00 Fahrenheit	under TPHC, no time mark. COS-operator directed to time marked PHFs.
tuna (w/ skin)	display	51.00 Fahrenheit	
rice	rice cooker	156.00 Fahrenheit	
california roll	front service	86.00 Fahrenheit	under TPHC, no time mark. COS-operator directed to time marked PHFs.
chlorine	sani bucket	100.00 PPM	
green onions	3 door cold top	41.00 Fahrenheit	nonPHFs
shrimp	chest freezer	1.90 Fahrenheit	
raw beef	3 door cold top	41.00 Fahrenheit	
chicken breast	counter @ cooks line	104.00 Fahrenheit	for less than 4 hours. Operator opted to cool PHFs to 41F.
salmon	3 door cold top	36.00 Fahrenheit	
warm water	handsink (front, back prep & RR)	100.00 Fahrenheit	
unagi (eel)	front service	135.00 Fahrenheit	between 135F - 154F, under TPHC, no time mark. COS-operator directed to time marked PHFs.
albacore	display	45.00 Fahrenheit	between 45F - 46F.
bean sprouts	3 door cold top	41.00 Fahrenheit	
fish	2 door upright freezer	6.90 Fahrenheit	
tuna (no skin)	display	41.00 Fahrenheit	
imitation crab	walk-in	40.00 Fahrenheit	
diced tofu	2 door reach in	48.00 Fahrenheit	
tamago	display	46.00 Fahrenheit	
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	
california roll	counter @ cooks line	69.00 Fahrenheit	under TPHC, no time mark. COS-operator directed to time marked PHFs.
chicken cutlet	3 door cold top	86.00 Fahrenheit	between 86F - 108F, for less than 4 hours. COS-operator opted to cool PHFs to 41F.
shrimp tempura	front service	74.00 Fahrenheit	under TPHC, no time mark. COS-operator directed to time marked PHFs.
raw chicken	prep table @ cooks line	49.00 Fahrenheit	between 49F - 55F, process of prep
hamachi (yellow tail)	1 door reach in	44.00 Fahrenheit	
hamachi (yellow tail)	walk-in	38.00 Fahrenheit	
mussels	3 door cold top	38.00 Fahrenheit	
sushi rice	front service	77.00 Fahrenheit	between 77F - 87F, under time as a public health control (TPHC), no time mark. COS-operator directed to time marked PHFs.

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## Overall Comments:

*Inspection conducted in conjunction to CO0155712*

*A follow up inspection shall be conducted.*

*\*\*\*Subsequent follow up inspection after first follow up shall be billed \$298/hr during business hours and \$645/hrs (minimum of 2 hours) during nonbusiness hours upon availability.\*\*\**

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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 **11/21/2024**. 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



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Received By: Tim Liu  
Part Owner  
Signed On: November 07, 2024