

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 FA0282785 - SANRAKU	Site Address 925 BLOSSOM HILL RD 418, SAN JOSE, CA 95123	Inspection Date 03/11/2025
Program PR0424152 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SUGITA FOODS, INC	Inspection Time 13:30 - 14:15
Inspected By JENNIFER RIOS	Inspection Type LIMITED INSPECTION	Consent By MAY

Placard Color & Score

YELLOW
N/A

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee handle dirty dishes at the mechanical warewash. Employee then handles sanitized dishes/clean dishes without washing hands. [CA] After touching dirty/used equipment, hands must be washed prior to handling clean/sanitized equipment to prevent contamination. [COS] Employee directed to sanitize equipment again and wash hands after handling dirty equipment.

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

Inspector Observations: Tempura batter used for raw fish, raw chicken and vegetables is left out on the counter and the temperature measured 54F. Per PIC, it was made 2.5 hours prior to temperature measurement. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Batter was time marked for discard after four hours of use.

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

Inspector Observations: TPHC written procedures were not available, sushi rice was not time marked. Observed employee placing time on sushi rice however, PIC stated that sushi rice was prepared 3 hours prior to inspectors arrival. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] Sushi rice time marked and TPHC written procedures provided for PIC. Complete written procedures prior to follow up inspection.

PIC indicated that sometimes, sushi rice is saved over night in the bags and used for the next day. Discontinue this practice. Sushi rice must be discarded at the end of four hours.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: In sushi preparation area, observed bowls inside the handwash sink. [CA] Maintain hand wash sink clear and available at all times.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Warm water is not provided in restroom. Water measured 61F and did not change temperature while running. [CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

Follow-up By
03/14/2025

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: Ambient air of sushi display measured 45F. Fish inside measured 45F or above. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

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

Inspector Observations: Probe thermometer not provided at time of inspection. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.

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Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Ambient air	Sushi display	45.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Rainbow roll fish - prepared	Sushi display	50.00 Fahrenheit	49F-50F
Warm water	Restroom handwash	60.00 Fahrenheit	
Quaternary ammonia	Three compartment sink	300.00 PPM	
Chlorine	Mechanical warewash	50.00 PPM	
Tuna	Sushi display	45.00 Fahrenheit	
Tuna	Walk in fridge	41.00 Fahrenheit	
Tempura batter	On counter/reach in fridge	54.00 Fahrenheit	

Overall Comments:

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 **3/25/2025**. 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.

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: Mae Tieng
Waitress
Signed On: March 11, 2025