

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 FA0310199 - IZUMI SUSHI		Site Address 925 BLOSSOM HILL RD 1360, SAN JOSE, CA 95123		Inspection Date 10/06/2026		Placard Color & Score YELLOW 62		
Program PR0454551 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name HATATSUDO INC		Inspection Time 13:45 - 18:00			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By GARY				FSC Simon Sai Woo 02/09/2027

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		X			
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures		X		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				N
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		
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		
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
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

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 wipe hands on soiled apron and proceed to handle raw salmon.*

Follow-up By
10/09/2026

[CA] *Employees shall wash hands before beginning work, before handling food/equipment/utensils, when going from raw to ready to eat foods, after using the restroom, after touching body parts, and at any time contamination may occur.*

[COS] *Employee was instructed to wash hands and discard salmon.*

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: MAJOR

Follow-up By
10/09/2026

1. At the handwashing sink, no hand soap or paper towels in dispenser were available at the time of inspection.

[CA] *Handwashing sinks shall provide warm water, soap, and paper towels in dispenser.*

[COS] *PIC provided soap and paper towels in dispenser at handwashing sink. Employees were instructed to wash hands before resuming work.*

MINOR

2. In front of the handwashing sink, observed trash can blocking access.

[CA] *Handwashing sinks shall be kept clean, accessible, and unobstructed at all times.*

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

Inspector Observations: 1. In the front of the kitchen, in the bottom portion of the right prep fridge, measured various raw seafood between 45-46F. Ambient temperature of prep fridge measured 50F. Per PIC, fish had been placed inside 4 hours prior. See measurements below.

- scallops 45F
- shrimp 45F
- saba 46F
- octopus 45F
- cuttlefish 46F
- mackerel 46F

Follow-up By
10/09/2026

[CA] *Potentially hazardous foods in cold holding shall maintain a temperature of 41F and below.*

[COS] *Raw fish was VC&D by PIC.*

2. On bottom rack of prep table, measured sushi rice at 83F. Per PIC, rice is replaced every 3 hours. No time marking was observed.

[CA] *Potentially hazardous foods shall maintain a temperature of 41F and below, or 135F and above. If facility should choose to follow TPHC (time as a public health control - 4 hour rule), facility shall do the following:*

1. Fill out TPHC form
2. Time mark potentially hazardous foods for four hours
3. Discard foods at the end of the fourth hour

Minor Violations

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

Inspector Observations: *On the right side of the kitchen, in bottom portion of the prep fridge, measured tempura seafood in closed container at 77F. Per PIC, tempura seafood had been deep fried and placed inside an hour prior to cool.*

[CA] *Potentially hazardous foods shall be rapidly cooled from 135F to 70F in two hours, and from 70F to 41F in four hours. Cooling shall be done in shallow containers, by separating food into smaller portions, using an ice bath, stirring frequently, using rapid cooling equipment, or using containers that facilitate heat transfer.*

[COS] *PIC opened lid partially and transfered tempura seafood to walk-in cooler to facilitate cooling.*

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: *In the back of the ice machine, observed black grime growing.*

[CA] *All food contact surfaces of utensils and equipment shall be kept clean and sanitized.*

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

Inspector Observations: *In the walk-in cooler, observed numerous raw fish thawing in intact reduced oxygen packaging from the manufacturer.*

[CA] *Frozen raw fish in reduced oxygen packaging shall be cut open or removed while thawing to prevent the growth of clostridium botulinum. Follow manufacturer's thawing instructions on package.*

[COS] *PIC cut holes in reduced oxygen packaging of thawing fish.*

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

Inspector Observations: *In the walk-in cooler, observed cardboard box of corn stored directly on the floor.*

[CA] *Foods shall be stored at least 6 inches above the floor on approved shelving.*

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: *In the front of the kitchen, ambient temperature of bottom portion of prep fridge measured 50F.*

[CA] *Cold holding units shall maintain a temperature of 41F and below.*

[COS] *PIC increased temperature of cold holding unit. Ambient temperature remeasured to 40F.*

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

Inspector Observations: *On food prep surfaces, observed used/soiled wiping cloths being stored.*

[CA] *Wiping cloths when not in use shall be stored in a sanitizing bucket containing sanitizer at the appropriate concentration, such as quaternary ammonia sanitizer at 200ppm, or chlorine sanitizer at 100ppm.*

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
salmon	walk in cooler	40.00 Fahrenheit	
salmon	prep table	55.00 Fahrenheit	diligent prep
yellowtail	walk-in cooler	41.00 Fahrenheit	
chlorine sanitizer	chemical dishwasher	50.00 PPM	
frozen fish	walk-in freezer	6.00 Fahrenheit	
hot water	warewashing sink	120.00 Fahrenheit	
warm water	handwashing sink	100.00 Fahrenheit	
raw tuna	sushi display case	40.00 Fahrenheit	

Overall Comments:

Joint inspection with N. Hak. Report written by N. Hak.

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 **10/20/2026**. 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.

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: Gary
Manager
Signed On: October 06, 2026