

# 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> FA0286901 - GINZA SUSHI		<b>Site Address</b> 3153 MERIDIAN AV 10, SAN JOSE, CA 95124		<b>Inspection Date</b> 07/09/2024		<b>Placard Color &amp; Score</b> <div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b>  <b>50</b> </div>		
<b>Program</b> PR0430283 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> MCQ LEGS INC		<b>Inspection Time</b> 11:30 - 14:25			
<b>Inspected By</b> HELEN DINH		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> PHOEBE (M-FOH) & WILLIAM (M-BOH)				<b>FSC</b> Not Available

  

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							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			N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			N
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		X			
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated	X						
K14	Food contact surfaces clean, sanitized			X				
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	X	
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		
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

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

**Inspector Observations: Major: Found ONLY hand wash sink in back prep area and at front sushi bar blocked by a pitcher and container. [CA] Ensure hand wash station is accessible at all times. [COS] Operator directed to relocate items.**

Follow-up By  
07/12/2024

#### Minor:

1. Missing soap dispenser at the ONLY hand wash station at sushi bar. Per operator, hand soap dispenser was misplaced. [CA] Provide handwashing cleanser in dispenser at handwash stations at all times. [SA] Another hand wash station is stocked with soap and paper towel located near cash register.
2. Found paper towel stored outside of mounted dispenser at hand wash station near sushi bar. [CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.
3. Found paper towel dispenser at sushi bar hand wash station blocked and empty due to a rolling dolly. [CA] Ensure paper towel dispenser is accessible at all times. [SA] Paper towel stored outside of dispenser.

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

#### Inspector Observations: Major:

1. Measured the following PHFs holding between 52F - 68F near cooks line for less than 4 hours: raw shrimp, shrimp tempura & soft shell crab for less than 4 hours.
  2. Measured container of dumplin holding between 47F - 51F in 3 door cold top at cooks line for less than 4 hours.
  3. Measured containers of tofu holding at 74F near miso warmer for less than 4 hours.
  4. Measured a tray of cooked eel holding at 72F near sushi station for less than 4 hours.
- [CA] Maintain all PHFs cold held at or below 41F. [COS] Operator directed the relocate the following PHFs to refrigeration unit: raw shrimp, dumplin and eel. [SA] Operator opted to use time as a public health control (TPHC) for the following food items and discard after 4 hours: soft shell crab, shrimp tempura and tofu.

Follow-up By  
07/12/2024

#### Minor:

1. Measured container of cooked chicken holding at 45F near cooks line.
2. Measured container of edamame holding at 44F near miso soup warmer in back area.
3. Measured the following PHFs holding between 44F -45F in walk-in-cooler: cooked shrimp and salmon. Per operator, PHFs placed there less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

**Inspector Observations: Measured sushi rice holding at 89F in electric warmer. Per operator, PHFs was reheating. [CA] Reheating for hot holding shall be done rapidly, and the time the food is between 41°F and 165°F shall not exceed two hours. [SA] Operator opted to use time as a public health control (TPHC) and discard after 4 hours.**

Follow-up By  
07/12/2024

### Minor Violations

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

- Inspector Observations:**
1. Lacking food safety manager certificate (FSC). [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.
  2. Lacking food handlers card. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.
  3. Employee unable to answer basic questions pertaining to their job requirement. [CA] All food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

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**Inspector Observations:** 1. Observed employee touching their face with bare hands. No active contamination occurred. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. [COS] Operator directed to stop what they were doing and wash their hands prior to going back to their task. 2. Observed an employee make a batch of sanitizer while donning gloves. Observed same employee going back to their task. No active contamination occurred. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves. [COS] Employee directed to stop what they were doing, remove their gloves and wash their hand again prior to donning gloves.

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:** Found brown like substance on white interior panel of ice machine. [CA] Routinely clean.

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

**Inspector Observations:** Found several bags of manufactured reduced oxygen packaging (ROP) bags of fish fully thawed in walk in cooler. Label indicates to keep fish in frozen state in ROP bags. [CA] When thawing and or thawed, open ROP bag.

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

**Inspector Observations:** Measured water temperature holding at 81F in customer restroom. [CA] Provide an adequate, pressurized, potable supply of warm water to be held between 100F - 108F. [SA] Operator directed to rewash hands upon entering kitchen.

Follow-up By  
07/12/2024

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

**Inspector Observations:** Found numerous fruit flies throughout food facility. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations:** Measured chlorine concentration greater than 200ppm in front prep area. [CA] Maintain chlorine concentration at 100ppm and keep wiping cloth in sanitizer bucket when not in use.

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

**Inspector Observations:** Found several containers of food stored on floor in the following areas: walk-in-cooler, walk-in-freezer and prep area. [CA] Food shall be stored a minimum of 6 inches off floor.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations:** Lacking chlorine test strips to test concentration of sanitizer. [CA] Provide test strips.

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:** Found knives stored in between prep table and wall. [CA] Clean equipment and utensils shall be covered or inverted to prevent contamination of the food contact surface.

## Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.  
Needs Improvement - Hands clean/properly washed/gloves used properly.  
Needs Improvement - Proper hot and cold holding temperatures.

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## Measured Observations

Item	Location	Measurement	Comments
rice	3 door reach in	41.00 Fahrenheit	
tuna	4 door sliding display (L)	41.00 Fahrenheit	
chlorine	sani bucket	200.00 PPM	
ambient	walk-in-freezer	-1.30 Fahrenheit	
warm water	handsink (cashier, sushi station, back prep)	100.00 Fahrenheit	
salmon	walk-in-cooler	44.00 Fahrenheit	
cooked shrimp	4 door sliding display (L)	41.00 Fahrenheit	
shrimp tempura	cooks line	62.00 Fahrenheit	between 62F - 68F for less than 4 hours. SA-discard after 4 hours.
salmon	4 door sliding display (R)	41.00 Fahrenheit	
dumplin	3 door cold top	47.00 Fahrenheit	between 47F - 51F, for less than 4 hours. COS-relocate
cooked chicken	counter @ cooks line	45.00 Fahrenheit	
beverage	3 door reach in	34.00 Fahrenheit	
white rice	rice cooker	164.00 Fahrenheit	
beverage	1 door upright	31.00 Fahrenheit	
salmon	3 door reach in	39.00 Fahrenheit	
ambient	walk-in-cooler	41.00 Fahrenheit	
water	handsink (RR)	81.00 Fahrenheit	SA-wash hands upon exterior kitchen.
sushi rice	warmer	89.00 Fahrenheit	for less than 4 hours. SA-discard after 4 hours.
tuna	3 door reach in sushi station	40.00 Fahrenheit	
tofu	3 door reach in sushi station	40.00 Fahrenheit	
raw shrimp	cooks line	52.00 Fahrenheit	for less than 4 hours. COS - relocate.
dumplin	3 door cold top	32.00 Fahrenheit	
tofu	near miso warmer	74.00 Fahrenheit	for less than 4 hours. SA-discard after 4 hours.
cooked shrimp	walk-in-cooler	45.00 Fahrenheit	
shrimp tempura	counter @ cooks line	154.00 Fahrenheit	between 154F -157F
eel	tray @ sushi station	72.00 Fahrenheit	for less than 4 hours. COS-relocate
imitation crab	under ice @ sushi station	41.00 Fahrenheit	
fish	3 door erach in sushi station	41.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
tuna	4 door sliding display (R)	41.00 Fahrenheit	
miso soup	warmer	164.00 Fahrenheit	
edamame	counter near miso warmer	44.00 Fahrenheit	
soft shell crab	cooks line	68.00 Fahrenheit	
cooked chicken	3 door reach in	40.00 Fahrenheit	

## Overall Comments:

**Note: Discussed the following with operator: food temperature, time as a public health control (TPHC).**

**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.\*\*\***

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 7/23/2024. 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.

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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



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**Received By:** William Tanudjaja  
Store Manager (BOH)

**Signed On:** July 09, 2024