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	Site Address	Inspection Date
FA0206176 - AJI SUSHI	1431 FOXWORTHY AV, SAN JOSE, CA 95118	11/17/2026
Program	**Owner Name**	**Inspection Time**
PR0302080 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	MOMO INC	11:55 - 14:10
Inspected By	**Inspection Type**	**Consent By** / **FSC**
ANABELLE GARCIA	ROUTINE INSPECTION	LAU CHAO

Placard Color & Score
YELLOW
65

RISK FACTORS AND INTERVENTIONS		IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
K01	Demonstration of knowledge; food safety certification	X						
K02	Communicable disease; reporting/restriction/exclusion	X						
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				
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records		X		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						
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		
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		
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	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility	Site Address	Inspection Date
FA0206176 - AJI SUSHI	1431 FOXWORTHY AV, SAN JOSE, CA 95118	11/17/2026
Program	**Owner Name**	**Inspection Time**
PR0302080 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	MOMO INC	11:55 - 14:10

K48	Plan review	X	
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: Sushi chef was handling raw PHF with gloves, chef proceeded to wash and partially dry gloves. Chef began to prepare a sushi roll.

Follow-up By 11/24/2026

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Gloves shall be properly used and changed when required.

[COS] Specialist intervened, sushi roll was voluntarily condemned and destroyed by the chef. Chef removed gloves, properly washed hands and put on new pair of gloves.

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

Inspector Observations: Major:
At the front service area, wine sauce measured 67F, garlic mayo sauce measured 66F, spicy mayo sauce measured 67F. Per cook, sauces had been out since the night before.

Follow-up By 11/24/2026

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PHF items voluntarily condemned and destroyed, thrown away in trash can.

Minor:

Precooked eel in the walk in cooler measured 46F. Per cook, eel was taken out for prep one hour prior to measurement.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

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

Inspector Observations: At the front service area, sushi rice in warmer measured 71F. Per cook, rice was taken out of temperature control 2 hours prior to measurement. TPHC written procedures are available for review, however sushi rice is not time marked.

Follow-up By 11/24/2026

[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] Rice time marked to be discarded after4th hour out of temperature control.

Minor Violations

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

Inspector Observations: 1. Front handwashing station is lacking a paper towel dispenser. A roll of paper towels was observed stored on counter.
2. Kitchen handwashing station is lacking a hand soap dispenser. Hand soap pump is available for use.

[CA] Provide a paper towel dispenser at the front handwashing station and a hand soap dispenser at the kitchen handwashing station. Ensure paper towels are stored within dispenser at all times to prevent contamination.

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

OFFICIAL INSPECTION REPORT

Facility	Site Address	Inspection Date
FA0206176 - AJI SUSHI	1431 FOXWORTHY AV, SAN JOSE, CA 95118	11/17/2026
Program	**Owner Name**	**Inspection Time**
PR0302080 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	MOMO INC	11:55 - 14:10

Inspector Observations: In the walk in cooler, boxes of food are being stored on the floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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: In the kitchen, bowls without handles are being used as scoops for bulk rice and bulk flour containers.

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Ceiling vent in the kitchen contained accumulation of grease and debris.

[CA] Ceiling vents shall be kept clean and in good repair.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: New handwashing sink installed in front sushi station without prior Plan Check approval.

Follow-up By 12/01/2026

[CA] Prior to the installation of any new equipment, submittal is required to our Plan Check Department. Contact DEH Plan Check at (408)918-3400 or www.ehinfo.org to obtain plan check requirements.

Note: Plan check consultation hours are Monday- Friday: 730AM-10AM and afternoon by appointment only at address above.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
miso soup broth	soup kettle	205.00 Fahrenheit	
wine mayo sauce	sauce tray	67.00 Fahrenheit	VCD
tofu	two door prep cooler	36.00 Fahrenheit	
shrimp tempura	fryer	180.00 Fahrenheit	final cook temp
hot water	hand wash sink kitchen	100.00 Fahrenheit	
cooked eel	toaster oven	135.00 Fahrenheit	
salmon	display cooler	40.00 Fahrenheit	
garlic mayo sauce	sauce tray	66.00 Fahrenheit	VCD
quat sanitizer	three compartment sink	200.00 PPM	
hot water	three compartment sink	120.00 Fahrenheit	
raw chicken	walk in cooler	36.00 Fahrenheit	
marinated chicken	walk in cooler	39.00 Fahrenheit	
sushi rice	warmer	71.00 Fahrenheit	TPHC
hot water	rest room	105.00 Fahrenheit	
imitation crab in mayo	walk in cooler	38.00 Fahrenheit	
cooked eel	walk in cooler	46.00 Fahrenheit	
spicy mayo sauce	sauce tray	66.00 Fahrenheit	VCD
hot water	hand wash sink front	100.00 Fahrenheit	
octopus	diplay cooler	39.00 Fahrenheit	
spicy mayo	prep cooler inserts	38.00 Fahrenheit	
raw shrimp	prep cooler inserts	36.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	

Overall Comments:

Joint inspection with Ivan Alejo and Anabelle G.

Report written by Ivan Alejo.

OFFICIAL INSPECTION REPORT

Facility	Site Address	Inspection Date
FA0206176 - AJI SUSHI	1431 FOXWORTHY AV, SAN JOSE, CA 95118	11/17/2026
Program	**Owner Name**	**Inspection Time**
PR0302080 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	MOMO INC	11:55 - 14:10

A follow up inspection will be conducted within 5 business days. The 1st follow-up inspection is free of charge. Any subsequent follow-up inspections will be billed at the approved hourly rate of $290.00/hr, minimum of one hour.

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 **12/1/2026**.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: Mo Jia
Supervisor

Signed On: November 17, 2026