

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 FA0251469 - TOMI SUSHI & SEAFOOD BUFFET		Site Address 2200 EASTRIDGE LP #2074, SAN JOSE, CA 95122		Inspection Date 09/13/2022	
Program PR0365434 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name TOSHI FOOD SERVICES INC		Inspection Time 13:25 - 14:30
Inspected By HENRY LUU		Inspection Type FOLLOW-UP INSPECTION		Consent By PHILIP SHUN	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 09/07/2022

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

This violation found not in compliance on 09/13/2022. See details below.

Cited On: 09/13/2022

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

Inspector Observations: Employee drinking from beverage cup continued onto food preparation without first washing hands at the back kitchen.

Employee at the roasting station drinking from beverage cup and then washed hands with gloves still donned on. [CA] Ensure employees are properly washing hands as required. Properly wash hands using warm water, hand soap, and paper towels. Remove gloves prior to hand washing.

Cited On: 09/07/2022

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

Compliance of this violation has been verified on: 09/13/2022

Cited On: 09/07/2022

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

Compliance of this violation has been verified on: 09/13/2022

Minor Violations

Cited On: 09/13/2022

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Employee observed drinking from opened beverage cup in the middle of food preparation. Observed multiple opened beverages stored on counters above food preparation areas. [CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.

Cited On: 09/13/2022

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Three tubs of clams maintained out in ambient temperature measured between 63F to 68F. Per employee, clams were defrosted under running water around opening time at 11:00 AM, elapsed time of approximately 2 hours, and that the clams will be stir fried when needed. [CA] PHFs shall be held at 41F or below or at 135F or above. Use only small portions of food during preparation so that it does not exceed the maximum amount of time allowed for diligent prep. [COS] Employee relocated tubs into the walk-in refrigerator to immediately cool.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Raw salmon	Two-door upright refrigerator	38.00 Fahrenheit	
Utensil surface	High temperature dish machine	180.00 Fahrenheit	Irreversible test strip
Grilled mackerel	Grill - Speed line - roasting station	157.00 Fahrenheit	Final cooking temperature
Raw salmon	Two-door reach-in refrigerator	37.00 Fahrenheit	Sushi station
Raw tuna	Two-door upright refrigerator	40.00 Fahrenheit	
Deep fried chicken	Three-door upright refrigerator	41.00 Fahrenheit	Across cook line
Teriyaki chicken	Speed line	135.00 Fahrenheit	
Braised pork hock	Walk-in refrigerator	41.00 Fahrenheit	
Raw mackerel	One-door preparation refrigerator	41.00 Fahrenheit	Roasting station
Stir fried tofu	Speed line	159.00 Fahrenheit	
Stir fried vegetables	Speed line	138.00 Fahrenheit	
Beef stew	Hot holding unit - noodle station	157.00 Fahrenheit	
Cooked beef	Three-door upright refrigerator	40.00 Fahrenheit	Across cook line
Cooked mussels	Speed line	45.00 Fahrenheit	Sushi station
Imitation crab mix	Walk-in refrigerator	40.00 Fahrenheit	
Raw oyster on half shell	Walk-in refrigerator	40.00 Fahrenheit	
Chow fun	Speed line	140.00 Fahrenheit	
Raw tilapia	Two-door reach-in refrigerator	40.00 Fahrenheit	Sushi station
Hot water	Three-compartment sink	136.00 Fahrenheit	
Salt and pepper shrimp	Speed line	135.00 Fahrenheit	
Kung pao chicken	Speed line	166.00 Fahrenheit	

Overall Comments:

- **On-site for follow-up inspection after facility earned a conditional pass during a routine inspection conducted on 9/7/2022.**
- **Continue to address violations noted on previous inspection reports.**

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 **9/27/2022**. 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: Philip Shun
General manager

Signed On: September 13, 2022