

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 FA0204446 - SUSHI HOUSE PALO ALTO. LLC		Site Address 158 TOWN & COUNTRY VILLAGE, PALO ALTO, CA 94301		Inspection Date 12/17/2020	
Program PR0303979 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name UEKI, KENJI & NAGAMINE, M		Inspection Time 10:50 - 11:40
Inspected By Dennis Ly	Inspection Type ROUTINE INSPECTION		Consent By KENJI	FSC Kenji Ueki 07/13/25	

Placard Color & Score
GREEN
87

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				S
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						
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures		X		X			S
K08 Time as a public health control; procedures & records	X						S
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures	X						S
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						S
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		
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		
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

Social Distancing Protocol

01 - Signage Violation

Compliance of this category has been verified.

02 - Face Covering Violation

Compliance of this category has been verified.

03 - Social Distance Violation

Compliance of this category has been verified.

04 - Clean and Sanitize Violation

Compliance of this category has been verified.

05 - General Violation

Compliance of this category has been verified.

06 - Customer Screening Violation

Compliance of this category has been verified.

Major Violations

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

Inspector Observations: Cut tomatoes observed stored on food prep table without any method of temperature or time control. Cut tomatoes were measured at 62F. [CA] Potentially hazardous foods (PHFs) shall be held in temperature control at or below 41F; or at or above 135F. PHFs may also be subject to Time as a temperature control (TPHC) where the PHF is time marked and discarded if not used within 4 hours.

[COS] Employee relocated cut tomatoes into the reach-in cooler.

Minor Violations

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

Inspector Observations: Observed employee food handler cards are expired. [CA] All employees that handle, prepares, or serves food shall have a valid food handler card available.

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: Rubber gaskets on upright reach-in cooler located by the backdoor, and the rubber gasket on the two door reach-in cooler by the cook line are both in disrepair. [CA] Replace rubber gaskets and maintain in good repair.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Raw chicken	upright reach-in cooler	41.00 Fahrenheit	
tofu	food prep unit	41.00 Fahrenheit	
raw beef	upright reach-in cooler	40.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
cooked shrimp	display cooler	38.00 Fahrenheit	
miso soup	hot holding	180.00 Fahrenheit	
Raw tuna	upright reach-in cooler	39.00 Fahrenheit	
unagi	display cooler	41.00 Fahrenheit	
shrimp tempura	removed from fryer	200.00 Fahrenheit	
Raw shrimp	upright reach-in cooler	40.00 Fahrenheit	
Hot water	handwash sink	100.00 Fahrenheit	
tuna	display cooler	39.00 Fahrenheit	
raw shell eggs	upright reach-in cooler	41.00 Fahrenheit	
Chlorine sanitizer	dishwasher	100.00 PPM	
tuna	upright reach-in cooler by back door	41.00 Fahrenheit	
cut tomatoes	food prep table	62.00 Fahrenheit	

Overall Comments:

Routine inspection - inspection report will be emailed to Kenji Ueki

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 **12/31/2020**. 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: Kenji
Manager

Signed On: December 17, 2020

Comment: Due to COVID-19 procedures, no signature obtained