

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 FA0209990 - KENZO SUSHI		Site Address 5465 SNELL AV, SAN JOSE, CA 95123		Inspection Date 01/13/2021		Placard Color & Score <div style="background-color: black; color: white; padding: 10px; text-align: center;"> RED 63 </div>		
Program PR0307024 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LEE, JAE LYUN		Inspection Time 11:45 - 13:15			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By JAMIE CHO				FSC JAWOOK LEE 6/23/23

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						
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			
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		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							
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	X	
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	X	
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	X	
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		

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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.

Major Violations

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

Inspector Observations: FOUND THE CHICKEN AND THE CRAB BALLS AT 50F IN SERVICE REFRIGERATOR IN THE KITCHEN. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. DO NOT USE THE TOP PART OF THE REFRIGERATOR UNTIL IT GETS SERVICED. WILL CHECK THE REFRIGERATOR ON 1-20-21.

NOTE: THE CRAB BALLS HAD BEEN TAKEN OUT OF THE WALK IN COOLER 2 HOURS PRIOR (PER OPERATOR) AND WERE RELOCATED TO A WORKING REFRIGERATOR. THE CHICKEN WAS VC&D.

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: FOUND RAT DROPPINGS INSIDE THE SUGAR CONTAINER IN THE DRY STORAGE ROOM. [CA] DISCARD THE SUGAR, CLEAN AND SANITIZE THE CONTAINER PRIOR TO USING. SEE VC&D

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: FOUND NUMEROUS RAT DROPPINGS ON

- 1. SHELVES IN THE FOOD PREPARATION AND COOKING AREAS**
- 2. ON EQUIPMENT SHELVES THROUGHOUT THE KITCHEN**
- 3. ON FLOORS THROUGHOUT THE KITCHEN, DRY FOOD STORAGE ROOM AND WARE WASHING AREA**
- 4. ON THE TOPS OF FOOD CONTAINER COVERS IN THE DRY STORAGE ROOM**
- 5. ON THE SHELVES OF THE SUSHI PREPARATION AREA**
- 6. INSIDE UNDERCOUNTER CABINETS OF THE SUSHI PREPARATION AREA**
- 7. INSIDE THE CONTAINER WITH THE SUGAR**
- 8. ON THE WARE WASHER DRAIN BOARD**

[CA]REMOVE ALL RAT DROPPINGS FROM THE FACILITY, PROVIDE PEST CONTROL SERVICES IMMEDIATELY, SEAL THE HOLE IN THE CEILING IN THE DRY STORAGE ROOM, ELIMINATE THE HOLE ON THE METAL BACK DOOR, COMPLETELY CLOSE ANY OPENINGS OF THE FRONT MAIN DOOR, ELIMINATE ANY FOOD DEBRIS OR WATER ON FOOD CONTACT SURFACES AND ON THE FLOOR AND SHELVES. CLEAN AND SANITIZE ALL AFFECTED AREAS AND CONTINUE TO PROVIDE PEST CONTROL TO MONITOR RODENT ACTIVITY.

Minor Violations

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: FOUND AN INCOMPLETE CONSUMER ADVISORY NOTICE. [CA] PROVIDE A COMPLETE DISCLOSURE ON THE MENU.

**Follow-up By
01/20/2021**

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K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: FOUND BACTERIA/MOLD LIKE SUBSTANCE ON THE INSIDE METAL PIECE OF THE ICE MACHINE. [CA] EMPTY THE ICE, CLEAN AND SANITIZE THIS PART.

Follow-up By
01/20/2021

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: THE SERVICE REFRIGERATOR IN THE KITCHEN IS UNABLE TO KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW INSIDE THE TOP INSERTS. [CA] ADJUST/REPAIR THE REFRIGERATOR SO THAT IT CAN KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW.

Follow-up By
01/20/2021

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: FOUND THE HOOD FILTERS WITH EXCESSIVE GREASE. [CA] CLEAN THE FILTERS MORE OFTEN.

Follow-up By
01/20/2021

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

Inspector Observations: FOUND TRASH AND A LARGE PIECE OF FOAM BEHIND THE TRASH AREA OUTSIDE. [CA] REMOVE THE TRASH FROM THE BACK OF THE FACILITY.

Follow-up By
01/20/2021

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

Inspector Observations: FOUND MANY BROKEN/LOOSE TILES IN THE KITCHEN. [CA] REPAIR THE TILES TO PREVENT TRIPPING HAZARDS AND TO PROPERLY CLEAN THE FLOORS.

Follow-up By
01/20/2021

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
SALMON	WALK IN FREEZER	2.00 Fahrenheit	
GYOZA	DRAWER REFRIGERATOR	41.00 Fahrenheit	
SALMON	WALK IN COOLER	40.00 Fahrenheit	
SHRIMP	DRAWER REFRIGERATOR	39.00 Fahrenheit	
OCTOPUS	LIFT TOP FREEZER	-40.00 Fahrenheit	
TUNA	WALK IN COOLER	40.00 Fahrenheit	

Overall Comments:

THIS FACILITY IS NOW CLOSED DUE TO HAVING RAT DROPPINGS IN FOOD, KITCHEN SHELVES AND FOOD CONTACT SURFACES.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **1/27/2021**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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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

Will email

Received By: _____

Signed On: January 13, 2021