

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 FA0258696 - SUSHI OMAKASE		Site Address 6905 CAMINO ARROYO 50, GILROY, CA 95020		Inspection Date 06/01/2022	
Program PR0378907 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SUSHI OMAKASE LLC		Inspection Time 16:00 - 17:25
Inspected By MOJGAN KAZEMI	Inspection Type ROUTINE INSPECTION	Consent By MELISSA KATO	FSC ORAPIM BLADEK 9/6/2023		

Placard Color & Score
YELLOW
68

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						S
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		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	X	
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	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		
K43	Toilet facilities: properly constructed, supplied, cleaned		
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		X
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

Major Violations

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

Inspector Observations: EDAMAME MEASURED AT 70F, PREPARED SHRIMP CALIFORNIA ROLLS AND REGULAR CALIFORNIA ROLLS MEASURED 67-70F. TEMPURA SHRIMP MEASURED AT COOKLINE HOLDING AT 78F. PIC INDICATED TH WERE JUST MADE WITHIN THE LAST 30 MINUTES. THEY ARE MADE TO ANTICIPATE ORDERS. [CA] ENSURE PHF ARE MAINTAINED AT OR BELOW 41F OR AT OR ABOVE 135F AT ALL TIMES. [SA] TIME MARKED FOR USE OR DISCARD WITHIN 3.5 HOURS. TIME AS PUBLIC HEALTH CONTROL OPTIONS REVIEWED WITH OPERATOR AT THIS TIME.

Follow-up By
06/03/2022

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

Inspector Observations: SUSHI RICE LACKS TIME MARKING OR LOGS. PIC INDICATED THE PORTIONS WERE MADE LESS THAN 30 MINUTES AGO AND WILL BE USED WITHIN 1-2 HOURS. [CA] WHEN TIME ALONE RATHER THAN TIME AND TEMPERATURE ARE USED AS PUBLIC HEALTH CONTROL, ACCURATE PROCEDURES AND RECORDS SHALL BE MAINTAINED. [SA] ALL PORTIONS WERE TIME MARKED FOR USE OR DISCARD WITHIN 3.5 HOURS. TIME AS PUBLIC HEALTH CONTROL (TPHC) AGREEMENT WILL BE PROVIDED TO THE OPERATOR AT THEIR REQUEST.

Follow-up By
06/03/2022

Minor Violations

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: EXCESS DEBRIS NOTED INSIDE THE FRONT ICE MACHINE. [CA] THOROUGHLY CLEAN AND MAINTAIN IN SANITARY MANNER.

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

Inspector Observations: OBSERVED LACK OF DISCLOSURE AND REMINDER ON MENU FOR ANIMAL DERIVED ITEMS SERVED PARTIALLY OR UNDERCOOKED FOOD ITEMS . [CA] IF AN ANIMAL FOOD, INCLUDING BEEF, EGGS, FISH, LAMB, MILK, POULTRY, OR SHELLFISH, IS SERVED OR SOLD RAW, UNDERCOOKED IN READY TO EAT FORM OR AS AN INGREDIENT IN ANOTHER READY TO EAT FOOD, THE PERMIT HOLDER SHALL INFORM CONSUMERS OF THE SIGNIFICANTLY INCREASED RISK OF CONSUMING THOSE FOODS BY WAY OF A DISCLOSURE (STATE THAT ITEM IS RAW OR USE ASTERISKS) AND REMINDER USING BROCHURES, DELI-CASE OR MENU ADVISORIES, LABEL STATEMENTS, TABLE TENTS, PLACARDS, OR OTHER EFFECTIVE WRITTEN MEANS.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: FOOD EMPLOYEE NOTED PREPACKAGING TO GO CONTAINERS OF SAUCE AT DINING AREA TABLES NEAR THE BAR. [CA] ENSURE FOOD IS PROTECTED FROM POSSIBLE CONTAMINATION, ENSURE ALL FOOD PREP IS CONDUCTED AT APPROVED FOOD PREP AREAS IN THE KITCHEN.

ICE SCOOP NOTED BEING SOTRED INSIDE THE ICE MACHINE WITH THE HANDLE IN DIRECT CONTACT WITH ICE. TONGS AT LEMON DISH NEAR FOUNTAIN DRINK IS NOTED INSIDE THE CONTAINER WITH HANDLE IN DIRECT CONTACT WITH LEMON. [CA] ENSURE UTENSILS ARE PROPERLY STORED IN BETWEEN USE TO PREVENT POSSIBLE CROSS CONTAMINATION

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: SUSHI CASE COLD HOLDING UNITS LACK SLIDING DOORS. PIC INDICATED THEY WERE REMOVED FOR EASY ACCESS DURING RUSH HOURS. [CA] ENSURE COLD HOLDING UNITS ARE MAINTAINED AS INTENDED, REPLACE DOORS WHILE PHF IS HELD INSIDE AND DURING USE.

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

Inspector Observations: INOPERABLE LIGHT NOTED AT HOOD VENTILATION SYSTEM. [CA] REPAIR/ REPLACE AND MAINTAIN IN GOOD REPAIR.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: MISSING AND OPEN CEILING PANELS NOTED IN THE PANTRY ROOM AS WELL AS KITCHEN. [CA] REPLACE/ REPAIR AND ENSURE MEASURES ARE IN PLACE TO PREVENT THE ENTRANCE AND HARBORAGE OF VERMIN.

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

Inspector Observations: EXCESS DEBRIS NOTED ON WALLS BEHIND MECHANICAL WAREWASH MACHINE. FOOD EMPLOYEE NOTED CHOPPING RAW VEGETABLES IN THIS AREA. EXCESS BLACK DEBRIS BUILD UP NOTED OUTSIDE OF HOOD CEILING. [CA] THOROUGHLY CLEAN AND MAINTAIN ALL FOOD PREP AND STORAGE AREAS IN SANITARY MANNER. THOROUGHLY CLEAN CEILING AREA NEAR HOOD VENTILATION SYSTEM.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
TEMPURA SHRIMP	HOLDING AT COOKLINE	78.00 Fahrenheit	
SPICY TUNA	PREP	40.00 Fahrenheit	
SHRIMP	WALK IN	37.00 Fahrenheit	
WATER	JANITORIAL	120.00 Fahrenheit	
RICE	HOT HOLDING	148.00 Fahrenheit	
MISO SOUP	HOT HOLDING	165.00 Fahrenheit	
WATER	HANDWASH	100.00 Fahrenheit	
WATER	RESTROOM	100.00 Fahrenheit	
CRAB	WALK IN	39.00 Fahrenheit	
SPICY MAYO	PREP	40.00 Fahrenheit	
SHRIMP	SUSHI CASE	40.00 Fahrenheit	
WATER	FOOD PREP	120.00 Fahrenheit	
WATER	WAREWASH	120.00 Fahrenheit	
CRAB	PREP	40.00 Fahrenheit	
CHICKEN	WALK IN	40.00 Fahrenheit	

Overall Comments:

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 **6/15/2022**. 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.

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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



Received By: MELISSA KATO
PIC

Signed On: June 01, 2022