

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 07/12/2023
Program PR0307024 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name LEE, JAE LYUN	Inspection Time 11:30 - 13:00
Inspected By MARCELA MASRI	Inspection Type FOLLOW-UP INSPECTION	Consent By DANIEL LEE	

Placard Color & Score GREEN N/A
--

Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
SHRIMP	UNDER COUNTER REFRIGERATOR	38.00 Fahrenheit	
FISH	WALK IN COOLER	39.00 Fahrenheit	
BEEF	WALK IN COOLER	38.00 Fahrenheit	
GYOZA	UNDER COUNTER REFRIGERATOR	40.00 Fahrenheit	
NOODLES	UNDER COUNTER REFRIGERATOR	40.00 Fahrenheit	

Overall Comments:

FOLLOW UP INSPECTION FROM 6-27-23 IN WHICH THE UNDER COUNTER REFRIGERATOR AND THE WALK IN COOLER WERE UNABLE TO KEEP THE COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. ALSO, NUMEROUS DEAD COCKROACHES WERE SEEN AS WELL AS A LIVE ONE NEAR THE BACK DOOR.

FINDINGS:

THE WALK IN COOLER AND THE UNDER COUNTER REFRIGERATORS WERE SERVICED AND THEY NOW CAN KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. OK TO USE

THE FACILITY HAS ORKIN PEST CONTROL (TREATED ON 6/20/23 AND 7/8/23) THAT GETS TREATED ONCE PER MONTH, PER MANAGER.

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 **7/26/2023**. 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: DANIEL LEE
 MANAGER
Signed On: July 12, 2023