

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 FA0209149 - SENDO SUSHI		Site Address 3730 N 1ST ST 115, SAN JOSE, CA 95134	Inspection Date 08/04/2026
Program PR0305146 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name DS SUSHIYA	Inspection Time 11:00 - 11:45
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By KEN D.	

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

Cited On: 08/03/2026

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

Compliance of this violation has been verified on: 08/04/2026

Cited On: 08/03/2026

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

Compliance of this violation has been verified on: 08/04/2026

Cited On: 08/03/2026

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

Compliance of this violation has been verified on: 08/04/2026

Cited On: 08/03/2026

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

This violation found not in compliance on 08/04/2026. See details below.

Cited On: 08/04/2026

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

Inspector Observations:

1. Observed Vermin: Documented in the following areas:

- 4+ live German cockroaches of varying life stages crawling on the cabling and cabling box extending from the mobile printer maintained on top of a preparation shelf above a preparation refrigerator at the center of the kitchen, directly across from the cook-line
- 1 live nymph German cockroach crawling on the pillar adjacent to the two preparation refrigerators at the center of the kitchen

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: S. Lew

4. Notification: The person in charge during inspection, Ken D., has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

Cited On: 08/03/2026

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

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Compliance of this violation has been verified on: 08/04/2026

Cited On: 08/04/2026

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:

1. Observed the use of tape, foil, and expanding foam to seal cracks and crevices throughout the facility.

[CA] Discontinue the use of tape, foil, and expanding foam to seal. Materials are not durable, cleanable, or nonabsorbent and may provide harborage for vermin.

Seal using approved materials that are durable, easily cleanable, and nonabsorbent.

2. Observed deteriorated floor tiles at the left side of the kitchen, near the water heater.

[CA] Replace floor tiles to prevent the possible harborage of vermin.

Measured Observations

N/A

Overall Comments:

On-site for an operator scheduled follow-up inspection after facility was closed due to evidence of a cockroach infestation.

The following documentation was provided prior to the follow-up inspection:

- 1) Pest control service report from Ecoguard stating that the facility was treated yesterday. Pest control were on-site earlier this morning and provided documentation that stated that no live or dead cockroaches were observed. Per discussion with pest control technician, Matthew, he stated that the infestation had been eliminated.
- 2) Signed and completed vermin reopening checklist

During the follow-up inspection, live cockroach activity was observed. See violation above.

Facility will remain closed due to continued evidence of a cockroach infestation

Facility is to immediately cease and desist all operations, including but not limited to food preparation, service, handling, distribution, and sale.

The following must again be provided prior to reopening:

1. The signed and completed Reopening Checklist
2. A copy of the pest control report from a licensed provider, stating that facility has been treated and that all vermin activity has been abated
3. Paid invoice for chargeable, second follow-up inspection

A follow-up inspection must be conducted prior to facility reopening. A period of no less than 24 hours must pass prior to the follow-up inspection being conducted. Call or email to schedule.

Subsequent follow-up inspections after the first shall be billed at \$282/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

A facility found in operation after having its permit suspended may be subject to a penalty of three times the facility's normal operating permit fee.

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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 **8/18/2026**. 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.

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: Ken Dong
Owner
Signed On: August 04, 2026