

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 FA0285115 - SUSHI PRO		Site Address 1078 E BROKAW RD 50, SAN JOSE, CA 95131		Inspection Date 03/10/2025	
Program PR0427497 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SUSHI PRO, INC		Inspection Time 12:20 - 14:00
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION	Consent By TINA	FSC CHUNG SUN LEE 05/13/2028		

Placard Color & Score
GREEN
81

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						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						S
K08 Time as a public health control; procedures & records		X		X			N
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						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		
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		X
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

Major Violations

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

Inspector Observations: Per employee, sushi rice (79F) is discarded every 3 hours. However, no time-marking was observed. Employee stated rice was made at 10:30am today (approximately 2 hours prior).

[CA] When using Time as a Public Health Control (TPHC), foods must be immediately be time-marked (e.g. sticker with start or discard time, or a timer) to be discarded by the 4-hour time mark.

[COS] Employee created a time label for the sushi rice.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: At the frontmost handwash sink: observed small trash can was in front of sink. At the handwash sink next to the cookline: observed igloo was stored in front of sink.

[CA] Do not store objects in front of handwash sinks. Handwash sinks must be made available to make handwashing not only possible, but likely.

[COS] Trash bin and igloo were moved away.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Inside an upright glass door refrigerator: observed cooked tempura (70F) cooling in a thick layer (over 5-6 inches) covered in plastic wrap.

[CA] Cool foods uncovered in thin layers (maximum 2 inches) until it reaches 41F in order to facilitate rapid cooling.

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

Inspector Observations: The menu offers raw/undercooked animal products, but no disclosure was observed.

[CA] When offering raw/undercooked animal products, the menu must have a Consumer Advisory consisting of BOTH of the following:

- 1) A clear indication on the menu as to WHICH items contain raw/undercooked animal products.**
- 2) The statement: "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."**

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) The rear door was propped open during the inspection.

[CA] Keep the door closed to reduce vermin entry.

2) Observed mop stored with mop head inside bucket.

[CA] After use, store mop so that it can rapidly air-dry to reduce bacteria growth.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

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Measured Observations

Item	Location	Measurement	Comments
TEMPURA	UPRIGHT REFRIGERATOR	70.00 Fahrenheit	COOLING, COOKED ONE HOUR PRIOR
CHLORINE	3-COMPARTMENT SINK	100.00 PPM	
RAW FISH	SUSHI PREP DISPLAY	41.00 Fahrenheit	
	REFRIGERATOR		
RICE	RICE WARMER	185.00 Fahrenheit	
HOT WATER	2-COMPARTMENT SINK, 3-COMPARTMENT SINK	120.00 Fahrenheit	
SUSHI RICE	RICE WARMER	79.00 Fahrenheit	TPHC, NO TIME-MARKING
TOFU	PREP INSERT OVER ICE	40.00 Fahrenheit	
CHAWANMUSHI	HOT HOLDING UNIT	145.00 Fahrenheit	
WARM WATER	HANDWASH SINKS, KITCHEN AND RESTROOM	100.00 Fahrenheit	
UNAGI	REACH-DOWN REFRIGERATOR DRAWER	41.00 Fahrenheit	
MAYONNAISSE	UPRIGHT REFRIGERATOR	40.00 Fahrenheit	

Overall Comments:

Notes:

- Provided TPHC written procedures form for sushi rice. Note: employees stated facility did not have any oysters on site today.
- Ensure the current environmental health permit is posted in public view.
- Ensure all employees' food handler cards are stored together in one at the facility for review.

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 **3/24/2025**. 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: Jamie Lee
Owner

Signed On: March 10, 2025