

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 FA0210733 - SUSHI BOAT TOWN		Site Address 7130 SANTA TERESA BL, SAN JOSE, CA 95139		Inspection Date 10/17/2022	
Program PR0303877 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SEUNG BEOM OH		Inspection Time 15:00 - 16:30
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By HUYANG KIM	FSC SEUNG KUK OH 1-27-23		

Placard Color & Score
GREEN
72

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				S
K07 Proper hot and cold holding temperatures		X		X			S
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						
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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
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		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0210733 - SUSHI BOAT TOWN	Site Address 7130 SANTA TERESA BL, SAN JOSE, CA 95139	Inspection Date 10/17/2022
Program PR0303877 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SEUNG BEOM OH	Inspection Time 15:00 - 16:30
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: *FOUND 3 PACKAGES WITH TOFU ABOUT HALF A POUND EACH AS WELL AS 6 SMALL PACKAGES OF COOKED NOODLES THAT HAVE BEEN STORED IN THE SERVICE REFRIGERATOR FOR OVER 4 HOURS. THEY WERE FOUND AT 51F. THE HARDBOILED EGGS HAVE BEEN FOUND AT 53F IN THE SERVICE REFRIGERATOR AND THE SALAD DRESSING WAS FUND AT 51F. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SA: THESE ITEMS WERE DISCARDED IN THE TRASH AND MIXED WITH OTHER REFUSE. THE REST OF THE POTENTIALLY HAZARDOUS FOOD: THE MEAT, AND THE CHICKEN HAD BEEN IN THE REFRIGERATOR FOR ABOUT AN HOUR, PER OPERATOR, IT CAN BE TRANSFERED TO A WORKING REFRIGERATOR.*

Minor Violations

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

Inspector Observations: *FOUND A BUCKET WITH WIPING CLOTHS STORED INSIDE THE HAND WASH SINK. [CA] REMOVE BUCKET FROM THE HAND WASH SINK.*

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *FOUND THE SUSHI RICE WITHOUT ANY DATE OR TIME MARKING. [CA] PROVIDE A DATE AND TIME MARKER FOR UP TO 4 HRS. AFTER THE 4 HOURS, THE REMAINING RICE MUST BE DISCARDED. NOTE; AN APPLICATION WAS PROVIDED TO THE OPERATOR TO APPLY FOR THIS TPHC.*

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: *FOUND TWO CONTAINERS WITH ICE CREAM STORED IN THE FREEZER DIRECTLY ABOVE A MEAT TRAY. [CA] STORE READY TO EAT FOODS ABOVE AND SEPARATE FROM RAW MEAT.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *FOUND A COUPLE OF TRAYS WITH FROZEN MEAT STORED ON THE FLOOR WHILE THEY ORGANIZE THE FREEZER. [CA] DO NOT STORE FOOD ON THE FLOOR. KEEP THE FOOD 6 INCHES ABOVE THE FLOOR.*

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

Inspector Observations: *FOUND SEVERAL SOY SAUCE CONTAINERS WITH FOOD RESIDUE ON THE OUTSIDE. FOUND THE BOTTOM OF THE FREEZERS WITH BLOOD STAINS AND FOOD DEBRIS. [CA] CLEAN THESE ITEMS MORE OFTEN.*

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: *FOUND THE SERVICE REFRIGERATOR UNABLE TO KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. [CA] REPAIR/ADJUST WITHIN 48 HOURS TO ENSURE THAT THIS REFRIGERATOR CAN KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. DO NOT USE IT UNTIL IT CAN KEEP THE FOOD AT 41F OR BELOW.*

Follow-up By
10/19/2022

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *FOUND A WIPING CLOTH STORED ON THE FOOD PREPARATION TABLE. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.*

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

OFFICIAL INSPECTION REPORT

Facility FA0210733 - SUSHI BOAT TOWN	Site Address 7130 SANTA TERESA BL, SAN JOSE, CA 95139	Inspection Date 10/17/2022
Program PR0303877 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SEUNG BEOM OH	Inspection Time 15:00 - 16:30

Inspector Observations: FOUND A COUPLE OF JACKETS AND A BACKPACK HANGING FROM A SHELF CONTAINING FOOD. FOUND A BOTTLE OF MEDICINE, A BOTTLE OF HYDROGEN PEROXIDE AND A BOX OF BAND AIDS IN THE SUSHI PREPARATION AREA. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

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

Inspector Observations: FOUND THE BOTTOM WALL NEAR THE ICE MACHINE IN DISREPAIR. [CA] REPAIR THE WALL

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
SALAD DRESSING	REACH IN REFRIGERATOR	32.00 Fahrenheit	
TOFU	SERVICE REFRIGERATOR	51.00 Fahrenheit	
NOODLES	SERVICE REFRIGERATOR	51.00 Fahrenheit	
PORK	WALK IN COOLER	31.00 Fahrenheit	
SALMON	REACH DOWN FREEZER	-5.00 Fahrenheit	
HARD BOILED EGGS	SERVICE REFRIGERATOR	53.00 Fahrenheit	
SALMON	REACH IN FREEZER	1.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
SALAD DRESSING	SERVICE REFRIGERATOR	51.00 Fahrenheit	
KYOZA	WALK IN COOLER	37.00 Fahrenheit	
BEEF	REACH IN FREEZER	15.00 Fahrenheit	
WONTON	REACH IN FREEZER	32.00 Fahrenheit	
RICE	HOT HOLDING	138.00 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 **10/31/2022**. 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.

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: HUYANG KIM
PIC
Signed On: October 17, 2022