

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 FA0257724 - SUMIYA BENTO		Site Address 530 BARBER LN, MILPITAS, CA 95035		Inspection Date 08/12/2025		Placard Color & Score YELLOW 50			
Program PR0377057 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SUMIYA INC		Inspection Time 12:10 - 14:25				
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By RYUJI				FSC Not Available	

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				N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			N
K08	Time as a public health control; procedures & records						X	
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures		X		X			N
K11	Proper reheating procedures for hot holding					X		
K12	Returned and reservice of food					X		
K13	Food in good condition, safe, unadulterated		X		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		
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	X	
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		
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0257724 - SUMIYA BENTO	Site Address 530 BARBER LN, MILPITAS, CA 95035	Inspection Date 08/12/2025
Program PR0377057 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SUMIYA INC	Inspection Time 12:10 - 14:25
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations:

Hand sink (that is also used as a prep sink) in the back of the kitchen lacked soap and paper towels in their respective dispensers. Cook states that he washes his hands in the 3 compartment sink. 3 compartment sink lacked both soap and paper towels.

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

Single-use sanitary towels shall be provided in dispensers at all times; heated-air hand drying device may be substituted for single-use towels.

The 3 compartment sink shall not be used for hand washing.

**Note: employee states that they only wash vegetables in the prep/hand wash sink in the back of the kitchen area*

[COS] Paper towels restocked and soap dispenser refilled at hand sink.

Follow-up By
08/15/2025

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

Inspector Observations:

The following potentially hazardous food (PHF) measured in the temperature danger zone (greater than 41F, but less than 135F):

- Skewers of various raw meats (48F-54F) in the 2-door upright across from the cook-line. Per an employee, she took them out of the working 3-door upright 2 hours prior, and placed them into the 2-door upright for ease of access prior to cooking. Ambient of the 2-door upright measured 54F.

- Poached eggs (46F-56F) in the plastic upper prep inserts of the prep unit in the front kitchen area

- Fried chicken (120F) sitting in a fryer basket above the fryer. Per the cook, he fried it one hour prior, and keeps it there until a customer orders.

**NOTE: Equipment MUST be capable of maintaining food at or below 41F, regardless of how often the unit is opened or how warm the ambient air temperature outside is.*

[CA] Potentially hazardous foods (PHF) shall be held at or below 41F, OR at or above 135F to prevent the growth of potentially harmful bacteria.

[COS] All meat skewers and meat in the 2-door upright relocated to the working 3-door upright in the back kitchen area. Meat remeasured at lower temperature (43F-46F). Continue to monitor to ensure that meat reaches 41F.

Poached eggs relocated to the lowboy cooler unit directly to the side of the register. Fried chicken to be used or discarded within 4 hours of initial cook time.

Follow-up By
08/15/2025

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Inspector Observations:

Final cook temperature of pork belly skewer measured 140F directly off of the grill. Final cook temperature of the chicken skewer measured 152F directly off of the grill. Other employee states that this cook is new, and that the old cook usually burnt/crisped the ends of the meat to ensure that the food reached the required internal temperature.

[CA] Raw pork shall be cooked to a minimum internal temperature of 145F for 15 seconds. Raw chicken shall be cooked to a minimum internal temperature of 165F for a minimum of 15 seconds.

[COS] Employee instructed to cook meat further. Pork skewer remeasured at 149F, and chicken skewer remeasured at 175F.

Continue to monitor using the available probe thermometer to ensure meat skewers reach the required cooking temperature.

Follow-up By
08/15/2025

OFFICIAL INSPECTION REPORT

Facility FA0257724 - SUMIYA BENTO	Site Address 530 BARBER LN, MILPITAS, CA 95035	Inspection Date 08/12/2025
Program PR0377057 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SUMIYA INC	Inspection Time 12:10 - 14:25

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

Black mold-like substance observed on the interior panel of the ice machine. Black substance in direct contact with ice.

Follow-up By
08/15/2025

[CA] Clean and sanitize the ice machine regularly to prevent the buildup of harmful bacterial substances that can contaminate the ice.

[COS] Employee VC&D ice. Employee was instructed to clean/sanitize the interior of the ice machine.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

1. Food safety (manager's) certificate could not be provided. Owner states that he owns another facility, and that he uses the FSC for that restaurant. Owner states that the manager who had the FSC for this facility during prior years recently quit.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times. One of the employees who works at this facility must obtain a valid FSC within 60 days.

2. Food handler cards could not be provided upon request.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations:

Employee observed handling raw skewers of meat and touching refrigerator door handles.

[CA] After handling raw meat, employees shall wash their hands prior to touching nonfood contact surfaces.

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

Inspector Observations:

Facility serves beef skewers that are not fully cooked, but lacks a consumer advisory on its menu or elsewhere that is visible to customers.

[CA] Provide a consumer advisory (disclosure AND reminder).

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

1. The three compartment sink is capable of outputting water at a maximum of 114F.

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

2. Front prep sink is capable of outputting water at a maximum of 76F. Per employee, front prep sink does not have hot water.

Note: Back prep sink is capable of outputting water at 120F.

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

OFFICIAL INSPECTION REPORT

Facility FA0257724 - SUMIYA BENTO	Site Address 530 BARBER LN, MILPITAS, CA 95035	Inspection Date 08/12/2025
Program PR0377057 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SUMIYA INC	Inspection Time 12:10 - 14:25

Inspector Observations:

Bowl is being used as a scoop for bulk food.

[CA] Discontinue the use of a bowl as a scoop. Provide a scoop with a handle, and keep the handle out of the food to prevent contamination.

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

Inspector Observations:

Hood screens observed to have large amount of grease buildup.

[CA] Clean regularly and maintain hood screens to ensure adequate ventilation of heat/grease.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations:

Prep sink in the front kitchen area is leaking. 3/4 full hotel pan of water observed below the leak.

[CA] Fix and maintain all plumbing fixtures.

Performance-Based Inspection Questions

Needs Improvement - Proper cooking time & temperatures.
Needs Improvement - Hands clean/properly washed/gloves used properly.
Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
raw pork	prep unit (lower)	40.00 Fahrenheit	
raw beef	3-door upright	38.00 Fahrenheit	
miso soup	hot holding unit	164.00 Fahrenheit	
ambient	2-door upright	54.00 Fahrenheit	See K07M
warm water	bathroom hand sink	100.00 Fahrenheit	
poached eggs	lowboy	38.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
raw chicken	3-door upright	41.00 Fahrenheit	
cooked beef skewer	stovetop	147.00 Fahrenheit	final cook temp
warm water	hand sink	100.00 Fahrenheit	
frozen beef	upright freezer	23.00 Fahrenheit	
hot water	hand/prep sink	120.00 Fahrenheit	
rice	rice warmer	170.00 Fahrenheit	

Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/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.

OFFICIAL INSPECTION REPORT

Facility FA0257724 - SUMIYA BENTO	Site Address 530 BARBER LN, MILPITAS, CA 95035	Inspection Date 08/12/2025
Program PR0377057 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name SUMIYA INC	Inspection Time 12:10 - 14:25

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 **8/26/2025**. 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: Riley DeGuzman
Worker
Signed On: August 12, 2025