

**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**

<b>Facility</b> FA0281108 - UMI HANDROLL BAR		<b>Site Address</b> 387 S 1ST ST 101, SAN JOSE, CA 95113		<b>Inspection Date</b> 03/24/2021	
<b>Program</b> PR0422038 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> LINH LE		<b>Inspection Time</b> 14:15 - 15:00
<b>Inspected By</b> GINA STIEHR	<b>Inspection Type</b> RISK FACTOR INSPECTION	<b>Consent By</b> CLAUDIO SANTIAGO	<b>FSC</b> Not Available		

**Placard Color & Score**  
**YELLOW**  
**N/A**

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			
K07 Proper hot and cold holding temperatures		X		X			
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		
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		
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

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

**Inspector Observations: No paper towels at handwash sink in the food prep area. [CA] Provide single use paper towels in dispenser at handwash station at all times. [COS] PIC provided paper towels during time of inspection.**

Follow-up By  
03/26/2021

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

**Inspector Observations: Observed potentially hazardous food that measured in the temperature danger zone located in the hot hold unit (shrimp 112F). [CA] Ensure PHFs are properly hot held at 135F or greater. Operator may use TPHC (Time as a Public Health Control) which would involve filling out the department's TPHC form and getting approval, time-marking the food for 4 hours, and discarding the food at the end of the 4 hour mark. [COS] PIC time marked the food for 4 hours and will discard whatever has not been served at the end of the 4 hour mark.**

Follow-up By  
03/26/2021

**NOTE: Sushi rice needs to be under temperature or time control, please select a method and notify the inspector.**

### Minor Violations

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

**Inspector Observations: The facility is unable to produce a Food Safety Certificate(FSC) and food handler cards upon request. [CA] Facilities serving food shall have evidence of at least one valid FSC available at all times and valid Food Handler Cards for all other employees who serve or handle food.**

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

**Inspector Observations: Handwashing was not performed prior to putting on gloves. Cook would change gloves upon changing tasks but did not wash hands. [CA] Food employees shall properly wash hands using soap, warm water and single use paper towels/air dryer prior to donning single use gloves.**

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

**Inspector Observations: Food facility serves raw or undercooked food and fails to provide an advisory (in writing) that a food item is being served less than thoroughly cooked [CA] Provide consumer warning for the sale of raw or undercooked foods.**

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations: Observed 20 dead cockroaches and cockroach feces on top of the water heater. [CA] Remove cockroach carcasses and feces, clean and disinfect the area. Recommend working with professional pest control.**

### Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

### Measured Observations

Item	Location	Measurement	Comments
fish	low boy refrigerator	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
fish, crab	food prep cold hold	41.00 Fahrenheit	
fish	food prep cold hold	45.00 Fahrenheit	45F-51F (according to cook, fish was mixed with mayo and other dressings 15 min prior)
tofu	beverage refrigerator	42.00 Fahrenheit	infrared
shrimp	hot hold	112.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
miso soup	hot hold	169.00 Fahrenheit	
unagi	freezer	32.00 Fahrenheit	infrared
sushi rice	food prep surface	143.00 Fahrenheit	no temperature or time control observed

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## Overall Comments:

**Conducted risk factor-based inspection during Covid-19 Pandemic. A risk factor-based inspection is an inspection focusing on factors known to directly contribute to foodborne illness. Structural issues and good retail practices are not accessed during this inspection. Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.**

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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 **4/7/2021**. 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

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**Received By:** Claudio Santiago  
Emailed report due to COVID19

**Signed On:** March 25, 2021