

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 FA0272092 - HOLY SUSHI		Site Address 3441 ALMA ST 100, PALO ALTO, CA 94306		Inspection Date 04/14/2026		Placard Color & Score GREEN 90		
Program PR0411484 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name JOSEPH FELSEN		Inspection Time 10:55 - 12:30			
Inspected By JOSHUA LUCES		Inspection Type ROUTINE INSPECTION		Consent By WILSON HE				FSC Wilson He 11/6/2028

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						
K03	No discharge from eyes, nose, mouth	X						S
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						
K08	Time as a public health control; procedures & records			X	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						
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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations:

1. Observed a plastic bin placed in the basin of the back handwashing sink.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] The plastic tub was relocated.

2. Observed a food worker draining/rinsing edamame at the front hand washing sink.

[CA] Handwashing sinks shall be exclusively used for handwashing

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

Inspector Observations:

Observed sushi rice maintained under TPHC with written times and dates, but the written procedures were unavailable for review.

[CA] Provide written procedures and time marking for PHFs utilizing time as a public health control (TPHC).

[COS] The previously approved TPHC plan on 4/15/2024 was re-printed and a copy was provided to the operator to maintain on site for review at each inspection.

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:

Observed raw fish stored above carrots and cucumber in the back left two door upright cooler.

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations:

Observed bowls without handles used as scoops stored in bulk dry ingredient bins.

[CA] Provide scoops with handles to prevent direct contamination with food.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
WATER	THREE COMPARTMENT SINK	120.00 Fahrenheit	
SANITIZER CONCENTRATION	MULTIUSE WIPING CLOTH BUCKET	200.00 PPM	QUATERNARY AMMONIA
IMITATION CRAB MIX	SUSHI PREP COOLER	40.00 Fahrenheit	
SALMON	SUSHI DISPLAY COOLER	38.00 Fahrenheit	
TUNA	SUSHI PREP COOLER	38.00 Fahrenheit	
WATER	PREPARATION SINK	123.00 Fahrenheit	
SANITIZER CONCENTRATION	LOW TEMP DISH MACHINE	50.00 PPM	CHLORINE
MISO	RIGHT TWO DOOR UPRIGHT COOLER AT BACK	37.00 Fahrenheit	
IMITATION CRAB	RIGHT TWO DOOR UPRIGHT COOLER AT BACK	38.00 Fahrenheit	
WATER	FRONT HAND WASHING SINK	100.00 Fahrenheit	
YELLOW TAIL	LEFT TWO DOOR UPRIGHT COOLER AT BACK	37.00 Fahrenheit	
YELLOW TAIL	SUSHI DISPLAY COOLER	38.00 Fahrenheit	
TUNA	LEFT TWO DOOR UPRIGHT COOLER AT BACK	36.00 Fahrenheit	
WATER	BACK HAN DWASHING SINK	108.00 Fahrenheit	
TUNA	SUSHI DISPLAY COOLER	40.00 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 **4/28/2026**. 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.

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: Wilson He
PIC
Signed On: April 14, 2026