

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 FA0250272 - SUSHI O SUSHI	Site Address 2789 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 08/21/2025
Program PR0360587 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SOS 1998 INC.	Inspection Time 12:10 - 12:55
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By TIM CHOI

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/19/2025

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

Compliance of this violation has been verified on: 08/21/2025

Cited On: 08/19/2025

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

Compliance of this violation has been verified on: 08/21/2025

Cited On: 08/19/2025

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Compliance of this violation has been verified on: 08/21/2025

Minor Violations

Cited On: 08/21/2025

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Observed employee washing pan in the 2-compartment sink. The 3-compartment sink and mechanical dishwasher is available nearby. [CA] Warewashing shall occur only in the designated 3-compartment sink. Per PIC, the 2-compartment sink is designated for food preparation (washing produce and thawing fish).

Cited On: 08/21/2025

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: Observed cloth rags in direct contact with oysters and rice. [CA] Discontinue storage of cloth rags with food. Use only approved, food grade cloth or fabric implements for food storage.

Measured Observations

Item	Location	Measurement	Comments
salmon	sushi display case	41.00 Fahrenheit	
oysters	walk-in cooler	41.00 Fahrenheit	
potato salad	3-door preparation unit	41.00 Fahrenheit	
rice	sushi bar area	100.00 Fahrenheit	TPHC
tofu	4-door upright cooler	41.00 Fahrenheit	
tofu	ice bath on preparation counter	41.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the routine inspection from 8/19/2025.

The following major violations have been corrected:

- **K06: Adequate handwash facilities. Observed handwash stations at the front service area and at the 3-compartment sink are fully stocked and accessible.**

- **K07: Proper hot and cold holding temperatures:**

--- **Measured all Potentially Hazardous Foods at proper holding temperatures. See measured observations.**

--- **Tofu on preparation counter is now fully submerged within the ice bath.**

OFFICIAL INSPECTION REPORT

Facility FA0250272 - SUSHI O SUSHI	Site Address 2789 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 08/21/2025
Program PR0360587 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SOS 1998 INC.	Inspection Time 12:10 - 12:55

--- The 4-door upright cooler has been repaired and the ambient temperature is measuring at 38F.

--- Facility to follow TPHC procedures with sushi rice, unagi and shrimp tempura. Observed proper time marking on the rice cooker. No unagi or shrimp tempura at time of inspection.

- K16: Compliance with shellshock tags, condition, and display. Observed fresh oysters in the walk-in cooler are now properly stored with tag. Facility to ensure all shellstock tags are securely stored and kept in chronological order.

Continue to address remaining violations as cited on the routine inspection report.

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 **9/4/2025**. 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: Tim Choi
Owner
Signed On: August 21, 2025