

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 FA0281108 - UMI HANDROLL BAR		Site Address 387 S 1ST ST 101, SAN JOSE, CA 95113	Inspection Date 05/10/2019
Program PR0422038 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name LINH LE	Inspection Time 16:00 - 16:45
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By SHAWNICA VUT	

Placard Color & Score YELLOW N/A
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Comments and Observations

Major Violations

Cited On: 05/10/2019

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

Inspector Observations: No paper towels at handwash sink. [CA] Provide paper towels at handwash sink at all times. [COS] PIC filled dispenser with paper towels.

Follow-up By 05/14/2019

COMPLY BY 5/14/2019

Cited On: 04/16/2019

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

This violation found not in compliance on 05/10/2019. See details below.

Cited On: 05/10/2019

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 (eel and boiled seaweed). [CA] Ensure PHFs are properly cold held at 41 F or below OR hot held at 135F or above. Repair or adjust unit to properly cold hold. Do not double stack plates on metal inserts. Facility may choose to implement TPHC (Time as a Public Health Control). [COS] PIC voluntarily discarded the boiled seaweed that was cooked over 4 hours ago and time marked the eel from 2:30-6:30PM.

Follow-up By 05/14/2019

COMPLY BY 5/14/2019

Cited On: 04/16/2019

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

This violation found not in compliance on 05/10/2019. See details below.

Cited On: 05/10/2019

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Potentially hazardous foods (PHF) -salmon skin and shrimp tempura- subject to Time as a Public Health Control (TPHC) were not time-marked.[CA]PHF is to be time-marked and shall be discarded if it has exceeded 4 hours. [SA] PIC time marked the items from 2:30-6:30PM.

Follow-up By 05/14/2019

COMPLY BY 05/14/2019

Cited On: 04/16/2019

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Compliance of this violation has been verified on: 04/17/2019

Minor Violations

Cited On: 05/10/2019

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Food (raw fish) has been thawing for more than 2 hours at room temperature. Manufacturer's instructions say to thaw under refrigeration. [CA] Food shall be thawed under refrigeration, completely submerged under cold running water of velocity to flush particles, in microwave oven, or during the cooking process. Follow manufacturer instructions. [SA] PIC time marked the fish and will discard at the by 6:00PM.

Follow-up By 05/14/2019

COMPLY BY 5/14/2019

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
spicy scallop	food prep cold hold	41.00 Fahrenheit	
seaweed	food prep surface	71.00 Fahrenheit	
yellow tail	drainboard of 3 comp sink	76.00 Fahrenheit	
shrimp	food prep surface	71.00 Fahrenheit	
salmon	thawing in standing water in 3 comp	54.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
eel	double stacked in food prep cold hold	57.00 Fahrenheit	
salmon skin	food prep surface	76.00 Fahrenheit	

Overall Comments:

Charged follow-up inspection (\$219/hr, 1 hour minimum). Major violations observed, an additional charged follow-up inspection is necessary.

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 **5/24/2019**. 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: Jenny Nguyen
Manager

Signed On: May 10, 2019