

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0272266 - KAM PAI SUSHI		Site Address 171 BRANHAM LN 3, SAN JOSE, CA 95136	Inspection Date 11/01/2022
Program PR0411873 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name PAIK, HYE J	Inspection Time 12:35 - 13:20
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By JJ	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 10/27/2022

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

Compliance of this violation has been verified on: 11/01/2022

Cited On: 10/27/2022

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 11/01/2022

Minor Violations

Cited On: 10/27/2022

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

Compliance of this violation has been verified on: 11/01/2022

Cited On: 11/01/2022

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Multiple PHF items maintained inside the food preparation refrigerator across from the cook line measured as follows:

- Raw shrimp at the top insert measured at 53F.
- Raw pooled eggs at the top insert measured at 55F.
- Portioned and plastic wrapped raw fish measured at 53F.
- Package of raw shrimp measured at 54F.

Per manager, all items were prepared and placed inside the refrigerator in the morning. Rise in temperature may be due to keeping the refrigerator door open during the lunch rush. [CA] Maintain PHF at 41F or below.

Cited On: 11/01/2022

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: Ambient temperature of the food preparation refrigerator across from the cook line measured at 55F. [CA] Ensure refrigeration unit is able to maintain PHF items at 41F or below.

Measured Observations

Item	Location	Measurement	Comments
Raw pork belly	Three-door upright refrigerator	40.00 Fahrenheit	
Hot water	Food preparation sink	124.00 Fahrenheit	
Raw fish	Sushi display refrigerator	41.00 Fahrenheit	
Cooked rice	Rice warmer	160.00 Fahrenheit	
Raw chicken	Walk-in freezer	36.00 Fahrenheit	
Tofu	Three-door upright refrigerator	39.00 Fahrenheit	
Unagi	Two-door reach-in refrigerator	38.00 Fahrenheit	Sushi prep area
Raw chicken	Three-door upright refrigerator	38.00 Fahrenheit	
Miso soup	Rice warmer	172.00 Fahrenheit	
Warm water	Hand wash sink	113.00 Fahrenheit	

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Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection conducted on 10/27/2022.
- Facility has complied with major violations observed.
- FSC provided - PremierFoodSafety - Junghoon Cho - issued 10/29/2022 - Verification code: 2022-RVNWTY
- Continue to address all other violations noted on 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 11/15/2022. 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: JJ
Manager
Signed On: November 01, 2022