

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 FA0204446 - SUSHI HOUSE PALO ALTO, LLC		Site Address 158 TOWN & COUNTRY VILLAGE, PALO ALTO, CA 94301		Inspection Date 01/08/2020	
Program PR0303979 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name UEKI, KENJI & NAGAMINE, M		Inspection Time 11:45 - 13:15
Inspected By Dennis Ly	Inspection Type ROUTINE INSPECTION		Consent By KEN	FSC Masahiro Nagamine 06/26/20	

Placard Color & Score
GREEN
86

RISK FACTORS AND INTERVENTIO	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						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records	X						S
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				N
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							
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICE	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	X	
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	X	
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	X	
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	X	
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Observed nine expired food handler cards. [CA] Any employee that handles, serves, or prepares food shall have a valid food handler card available.

K14 - 3 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

Inspector Observations: Chlorine sanitizer at the dishwasher is measured at 25.0 ppm. [CA] Maintain chlorine sanitizer for the mechanical dishwasher at 50 ppm.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Observed two spray bottle held in the back of the kitchen without any label. [CA] Spray bottles container any type of chemicals shall be properly labeled to identify it's contents.

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: Rubber gaskets on door to the upright reach-in cooler at the back of the facility and for the two-door upright reach-in cooler in the kitchen are in disrepair. [CA] Replace rubber gaskets and maintain in good repair.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Wiping towels are observed used, reused, and stored on the food prep surface. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Back door to facility was kept open at time of inspection. [CA] Keep back door closed to prevent the entrance of vermin.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
Imitation crab	Display cooler	41.00 Fahrenheit	
Raw shell eggs	glass door upright reach-in cooler	41.00 Fahrenheit	
Rice	Rice cooker	145.00 Fahrenheit	
Cooked asparagus	One door upright reach-in cooler	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	25.00 PPM	
Shrimp tempura	By cook line	93.00 Fahrenheit	Active food prep
Salmon	Cooked	156.00 Fahrenheit	
Unagi	Display cooler along wall	40.00 Fahrenheit	
Miso soup	Hot holding	160.00 Fahrenheit	
Hot water	Two compartment sink	120.00 Fahrenheit	
Raw tuna	Display cooler	41.00 Fahrenheit	
Shredded chicken	Bottom reach-in of food prep unit	39.00 Fahrenheit	
Hot water	Handwash sink - all	100.00 Fahrenheit	
Raw chicken	Two door upright reach-in cooler	38.00 Fahrenheit	
Raw salmon	Two door upright reach-in cooler	40.00 Fahrenheit	
Tofu	One door upright reach-in cooler	41.00 Fahrenheit	
Chlorine sanitizer	Sanitizer bucket	100.00 PPM	
Seaweed salad	Food prep unit insert	40.00 Fahrenheit	
Raw salmon	Display cooler	41.00 Fahrenheit	
Raw steak	Two door upright reach-in cooler	39.00 Fahrenheit	
Tofu	glass door upright reach-in cooler	41.00 Fahrenheit	
Chicken	Prep table	145.00 Fahrenheit	
Fish cake	glass door upright reach-in cooler	41.00 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 **1/22/2020**. 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: Ken Ueki
PIC

Signed On: January 08, 2020