

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 FA0283604 - AKITA SUSHI	Site Address 2251 THE ALAMEDA, SANTA CLARA, CA 95050	Inspection Date 02/12/2026
Program PR0425392 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name AKITA SUSHI GOURMET INC	Inspection Time 12:45 - 13:15
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By SALOMON

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 02/10/2026

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

Compliance of this violation has been verified on: 02/12/2026

Cited On: 02/10/2026

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

Compliance of this violation has been verified on: 02/12/2026

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
sushi rice	rice cooker	135.00 Fahrenheit	TPHC
water	handwash sink	100.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the routine inspection (dated 2/10/2026).

The following major violations have been corrected:

- K06: Inadequate handwash facilities. Observed all handwash stations are fully accessible and stocked with soap and paper towels at the time of inspection.

- K08: Improper use of Time as a Public Health Control (TPHC). Observed time marking for sushi rice at the time of inspection. Per PIC, facility only uses TPHC for sushi rice and all other hot foods are kept in refrigeration following cooking. Completed TPHC documentation for sushi rice during inspection.

Per previous routine inspection, this facility shall update their menu to indicate that all hot food items are cooked in the compact mobile food operation (outdoor food trailer), as this information shall be provided to the customer. Standard operating procedures for all hot food items and updated menu shall be provided to specialist.

The facility has earned a "PASS" for this inspection. 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 **2/26/2026**. 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.

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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: Salomon Arias
Owner

Signed On: February 12, 2026