

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 FA0251469 - TOMI SUSHI & SEAFOOD BUFFET		Site Address 2200 EASTRIDGE LP 2074, SAN JOSE, CA 95122		Inspection Date 05/27/2026	
Program PR0365434 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name AMANDA MIN LAU		Inspection Time 12:30 - 14:00
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION		Consent By SAM	FSC Wosen Cheng 05/18/2028	

Placard Color & Score
YELLOW
55

RISK FACTORS AND INTERVENTIONS	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		X			S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records		X		X			
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		X			
K14 Food contact surfaces clean, sanitized	X						
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display			X				N
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						X	
K21 Hot and cold water available	X						
K22 Sewage and wastewater properly disposed			X				
K23 No rodents, insects, birds, or animals			X				

GOOD RETAIL PRACTICES	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food	X	
K27 Food separated and protected	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
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	X	
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		X
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		
K45 Floor, walls, ceilings: built, maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed improper handwashing practices by employees, including employees handling soiled cloths, washing hands while wearing gloves, and proceeding to directly handle foods. [CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur. [COS] Specialist intervened and directed employees to properly wash hands prior to food preparation.*

Follow-up By
05/28/2026

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

Inspector Observations: *Observed time logs for foods at the dim sum station are missing at the time of inspection. The last recorded time log was from 2025. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] Employees filled out the TPHC log for foods at the dim sum station during inspection.*

Follow-up By
05/28/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Observed spilled bag of oysters stored directly on the floor of the walk-in freezer. The floor of the walk-in freezer appears to be dirty and not maintained in sanitary condition. [CA] Food shall be stored in a safe and sanitary condition and protected from environmental sources of contamination. [COS] Contaminated oysters were discarded at the time of inspection.*

Follow-up By
05/28/2026

Minor Violations

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: *Observed oyster tags are not kept with each individual tray of oysters following preparation to service. All oyster tags are available for review on a designated hook in the kitchen. [CA] Shellstock tags shall remain attached to the container in which the shellstock are received until the container is empty and shall be maintained for 90 calendar days from date of harvest. [COS] PIC located correct shellstock tags and attached to each tray during inspection.*

Follow-up By
05/28/2026

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: *Observed excessive accumulation of standing water in the main kitchen area (nearby oyster preparation area and the cook line) and in the warewashing area. Verified that the floor drains are adequately draining at the time of inspection. [CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed one dead cockroach in the counter underneath the sushi service station. Observed a few dead cockroaches on top of the mechanical dishwasher. Observed a couple of old rodent droppings on the floor of the dry storage room. [CA] Clean and sanitize affected areas. The premises of a food facility shall be kept free of vermin.*

Follow-up By
05/28/2026

**** Confirmed facility receives weekly pest control services. Reviewed last pest control services report from 5/11/2026 and 5/18/2026. Report noted no live activity at the time of inspection.**

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

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Inspector Observations: *Observed oysters and shrimp thawing in the preparation sink at ambient temperature. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *In multiple refrigeration units, observed raw foods of animal origin stored directly above ready-to-eat produce. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *In the kitchen and in the walk-in coolers, observed multiple trays of food stored directly on the floor, including oysters and raw meats. [CA] Food shall be stored six inches above the floor to prevent contamination and facilitate ease of cleaning.*

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 facility lacks testing materials for high temperature dishwasher. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Observed multiple refrigeration units are missing internal monitoring thermometers. [CA] A thermometer (accurate to +/- 2°F) shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: *At the sushi bar station, observed handwash sink is draining into the floor sink through a makeshift pipe made of a plastic water bottle. [CA] Repair plumbing fixtures. Plumbing fixtures shall be maintained in good repair.*

Performance-Based Inspection Questions

Needs Improvement - Compliance with shell stock tags, condition, display.

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Measured Observations

Item	Location	Measurement	Comments
water	3-compartment sink	120.00 Fahrenheit	
egg rolls	steam table (dim sum station)	110.00 Fahrenheit	TPHC
water	handwash sinks	100.00 Fahrenheit	
raw shrimp	3-door upright cooler (main kitchen)	41.00 Fahrenheit	
beansprouts	3-door under counter (main kitchen)	41.00 Fahrenheit	
sanitizer (chlorine)	3-compartment sink	100.00 Fahrenheit	
water	preparation sinks	120.00 Fahrenheit	
mussels	sushi service station	48.00 Fahrenheit	TPHC
mackerel	service station	148.00 Fahrenheit	Final cooking temperature.
desserts	2-door upright cooler (main kitchen)	41.00 Fahrenheit	
raw shucked oysters	3-door upright cooler (dry storage)	40.00 Fahrenheit	
peking duck	service station	90.00 Fahrenheit	TPHC
raw salmon	1-door under counter (sushi station)	41.00 Fahrenheit	
raw chicken	1-door preparation unit (service station)	40.00 Fahrenheit	
final rinse	high temperature dishwasher	170.00 Fahrenheit	
chow mein	steam table	135.00 Fahrenheit	
raw oysters	walk-in freezer	5.00 Fahrenheit	
imitation crab	sushi service station	40.00 Fahrenheit	
raw oysters	walk-in cooler	41.00 Fahrenheit	
soup	soup warmer	140.00 Fahrenheit	

Overall Comments:

Routine inspection conducted in conjunction with CO0159748.

A follow-up inspection to verify compliance of major violations will be conducted within five business days. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.

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 **6/10/2026**. 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.

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: Sam Cheng
Manager

Signed On: May 27, 2026