

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 FA0253021 - JOY SUSHI		Site Address 225 E MIDDLEFIELD RD 1B, MOUNTAIN VIEW, CA 9	Inspection Date 03/26/2026
Program PR0368349 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name MK JOY INC	Inspection Time 10:00 - 11:30
Inspected By PRINCESS LAGANA	Inspection Type LIMITED INSPECTION	Consent By DUCKYOUNG SONG	

Placard Color & Score RED N/A

Comments and Observations

Major Violations

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

Inspector Observations: *In the back prep line cooler, multiple Potentially Hazardous Food measured between 49F - 52F. PIC stated food items have been in the unit since last night. Ambient temperature of unit measured at 50F.*

[CA]: *Potentially Hazardous Food shall be cold held at 41F or below.*

[COS]: *PHFs were voluntarily discarded via trash.*

Follow-up By
03/31/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *1. Observed Vermin: Documented in the following areas:*

- 1 live cockroach underneath prep sink
- 1 live cockroach on dish machine
- 1 live cockroach underneath 3 comp sink
- 1 dead cockroach underneath display case at front line

2. Photographs: *Taken for documentation purposes.*

3. Supervisor Notified: *Calvin H.*

4. Notification: *The person in charge during inspection, Duckyoung Song, has been informed that the facility must close immediately.*

Follow-up By
03/31/2026

[CA]: *The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.*

Requirements Before Reopening:

1. *Email the signed and completed Reopening Checklist to the assigned inspector.*
2. *Submit a copy of the pest control report from a licensed provider.*

Minor Violations

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: *Dish machine was dispensing less than 50 ppm pf Chlorine. No active ware-wash.*

[CA]: *Mechanical dish washer shall be able to dispense 50 ppm of Chlorine sanitizer.*

[SA]: *Use available 3 comp sink for manual ware-washing. Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.*

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: *Reminder statement available on menu but disclosure statement not provided.*

[CA]: *Provide a disclosure statement that includes either:*

- a. *A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)", "raw-egg Caesar salad" and "hamburger (can be cooked to order)." or*
- b. *Identification of the animal derived foods marked by an asterisk (*) directing to a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients*

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Facility FA0253021 - JOY SUSHI	Site Address 225 E MIDDLEFIELD RD 1B, MOUNTAIN VIEW, CA 94043	Inspection Date 03/26/2026
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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: Rear prep line cooler's ambient temperature measured at 50F.

[CA]: All cooling units shall be able to cold hold PHFs at 41F or below. Assess/repair/adjust unit as needed.

Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
raw tofu	2 door reach in	40.00 Fahrenheit	
raw salmon	under counter cooler	38.00 Fahrenheit	
Chlorine	dish machine	50.00 PPM	
water	front hand sink	100.00 Fahrenheit	
ambient temp	display case	40.00 Fahrenheit	
Chlorine	sanitizer bucket	100.00 PPM	
water	3 comp sink bar	121.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
cooked tuna	prep line cooler	50.00 Fahrenheit	raw pork: 52F cooked crab: 50F cooked scallop: 50F raw salmon: 48F - 50F raw chicken: 49F raw beef: 49F raw shell eggs: 49F
raw tuna	2 door reach in	40.00 Fahrenheit	

Overall Comments:

Limited inspection conducted for change of ownership.

Permit unable to be issued due to closure for vermin (cockroach) activities.

Facility is to immediately cease and desist all operations.

- Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.

- Facility shall remain closed until vermin infestation is completely abated and authorization is provided by this Division.

Facility shall:

- Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.

- Eradicate all activities of vermin from the facility.

- Clean and sanitize the affected area(s) and equipment.

- Dispose of all food items that have been adulterated/contaminated.

- Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.

- Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)

- Eliminate food and water sources inside and outside the facility.

- Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).

- Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).

- Facility is to remain closed until vermin infestation is completely abated.

- Subsequent follow-up inspection shall be billed at \$282/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum two hours, during non-business hours, and upon inspector availability.

-Contact Specialist, Princess Lagana (Princess.Lagana@deh.sccgov.org), or DEH main line at (408)918-3400 to schedule a follow

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up inspection or email at dehweb@deh.sccgov.org

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

**** A period of 24 hours from this inspection shall pass before requesting a follow-up inspection. Pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective.**

report updated and sent to PIC Duckyoung Song via email.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **4/9/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: PIC

Signed On: March 26, 2026