

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 FA0252293 - AKITA SUSHI		Site Address 1710 BERRYESSA RD 111, SAN JOSE, CA 95133		Inspection Date 10/13/2025		Placard Color & Score GREEN 73		
Program PR0367185 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name AKITA SUSHI GOURMET INC		Inspection Time 14:00 - 15:20			
Inspected By JENNIE PENALOZA		Inspection Type ROUTINE INSPECTION		Consent By CRUZ ESQUIVEL				FSC Alberto Lopez 7/18/2027

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							
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			N
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records			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						
K14	Food contact surfaces clean, sanitized	X						
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	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		
K27	Food separated and protected		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
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		
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		
K45	Floor, walls, ceilings: built, maintained, clean		X
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

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

Inspector Observations: *Miso soup is 114F; per staff miso soup temperature was placed to medium less than 2 hours ago.*

Potstickers are at 65F inside the prep table top well; container is placed on top of another container; per staff, pot stickers have been out of unit for about about 30 minutes.

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

[SA] *Reheat miso soup to 165F and maintain 135F or higher. Pot stickers were placed back in refrigeration unit.*

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: *Observed employee cleaning table with wiping cloth with gloves on, then took off gloves, discarded gloves and placed a new pair of gloves on. Employee did not wash hands.*

[CA] *Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves.*

Specialist *discussed with employee importance of washing hands in between tasks and instructed employee to wash hands.*

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Soap dispenser is empty and rear hand sink; a pump soap dispenser is being used, but pump does not work.*

[CA] *Handwashing cleanser shall be provided in dispensers; heated-air hand drying device may be substituted for single-use sanitary towels. Provide soap in the dispenser and maintain stock.*

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Rice using TPHC has no label/time mark for when the rice was prepared or when it is to be discarded. Per employee, rice was prepared about 20 minutes ago.*

[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.*

[SA] *Provide a time mark for the rice.*

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: *Observed vacuum packaged fish thawing inside the walk-in cooler without being vented.*

[CA] *Ensure to vent or open vacuum packaged raw fish when removing from the freezer to prevent bacterial growth.*

[COS] *employee vented packages.*

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

Inspector Observations: *Observed 1 large American cockroach dead on the right side of the walk-in freezer. No live evidence of vermin observed.*

[CA] *Remove dead cockroach and clean and sanitize impacted area.*

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

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Inspector Observations: *Observed unclean wiping cloths stored on counter tops.*

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Grease accumulation observed under the 3 comp sink and in the back kitchen area.*

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
water	hand sink	100.00 Fahrenheit	
rice	rice cooker	125.00 Fahrenheit	
miso soup	warmer	114.00 Fahrenheit	
potstickers	top well	65.00 Fahrenheit	
tempura shrimp	top well	41.00 Fahrenheit	
water	employee restroom	100.00 Fahrenheit	
water	mop sink	120.00 Fahrenheit	
raw salmon	walk-in cooler	38.00 Fahrenheit	
raw chicken	walk-in cooler	36.00 Fahrenheit	
raw salmon	prep table	41.00 Fahrenheit	
water	3 comp sink	120.00 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 **10/27/2025**. 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: Cruz Esquivel
Manager
Signed On: October 13, 2025