

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 FA0253036 - TOKI SUSHI		Site Address 570 N SHORELINE BL J, MOUNTAIN VIEW, CA 9404		Inspection Date 12/01/2025		Placard Color & Score GREEN 85		
Program PR0368409 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KOI MV SUSHI CO		Inspection Time 13:45 - 15:00			
Inspected By TRAVIS KETCHU		Inspection Type ROUTINE INSPECTION		Consent By HUAIROU JIA				FSC

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						
K06	Adequate handwash facilities supplied, accessible			X	X			
K07	Proper hot and cold holding temperatures		X		X			S
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						S
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						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	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
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		
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: *Fish row measured at 53 F and imitation crab at 47 F stored on the preparation counter at the sushi line.*

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

[COS] *Fish row and imitation crab placed on TPHC to be discarded at the end of lunch service (4 hours).*

*** Update TPHC procedures to include fish row and imitation crab.**

Minor Violations

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

Inspector Observations: *The hand wash sink at the front sushi area lacked a supply of paper towels.*

[CA] *Single-use sanitary towels shall be provided in dispensers at all times.*

[COS] *Paper towels provided.*

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: *Open food items (avocado, ginger, etc.) stored directly next to the hand wash sink at the sushi prep line.*

[CA] *All food shall be separated and protected from possible contamination. Store open food away from hand wash sink or provide a minimum 6" high metal splash guard spanning the full length of the hand wash sink.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: *Use of bowls and containers to scoop bulk flour, etc within the dry storage area.*

[CA] *Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.*

Re-use of single use food containers to hold tempura, spices and other items.

[CA] *Single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle) shall not be reused to store food.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
quat sanitizer	3 comp sink	200.00 PPM	
cooked chicken	reach in fridge	143.00 Fahrenheit	cooling shallow pan
raw fish	walk in freezer	10.00 Fahrenheit	
fish row	prep counter	52.00 Fahrenheit	
raw fish	sushi prep fridge	39.00 Fahrenheit	
imitation crab	prep counter	49.00 Fahrenheit	
white rice	warmer	183.00 Fahrenheit	
raw shrimp	2 door prep fridge	36.00 Fahrenheit	
chicken	walk in fridge	36.00 Fahrenheit	
miso soup	warmer	172.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
chlorine sanitizer	warewashing machine	100.00 PPM	
tofu	1 door prep fridge	39.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	

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Overall Comments:

Note: first routine inspection after approved COO.

Obtain the following:

1. Maintain all employee food handler cards and food safety manager certificate on site for review.
2. Locker for employee personal item storage.
3. Metal probe thermometer.
4. Post Environmental Health permit in public view when received.

Environmental Health permit fee has not been paid, payment of \$1,580.00 shall be submitted to this department.

An invoice was mailed to the facility on 11/17/2025. Contact inspector if invoice was not received.

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 **12/15/2025**. 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: huairou jia
PIC
Signed On: December 01, 2025