

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 FA0230082 - CHA CHA SUSHI		Site Address 547 W CAPITOL EX, SAN JOSE, CA 95136		Inspection Date 06/16/2025	
Program PR0330090 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHA, HYUN SANG		Inspection Time 15:40 - 17:15
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By HYUN CHA	FSC HYUN CHA 12-18-29		

Placard Color & Score GREEN 96

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						S
K07 Proper hot and cold holding temperatures	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		
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		
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: FOUND THE POT WITH VINEGAR STORED ON THE FLOOR IN THE KITCHEN. FOUND THE POTS WITH SUSHI RICE STORED ON THE FLOOR NEAR THE HAND WASH SINK IN THE COOKING AREA. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR. DO NOT STORE THE SUSHI RICE NEAR 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: FOUND A BOWL BEING USED AS A SCOOP FOR THE SUGAR. [CA] USE ONLY FOOD GRADE WASHABLE SCOOPS WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
CALAMARI	REACH DOWN FREEZER	16.00 Fahrenheit	
TILAPI	UNDR COUNTER REFRIGERATOR	39.00 Fahrenheit	
TUNA	SUSHI REFRIGERATOR	39.00 Fahrenheit	
SHRIMP	REACH IN REFRIGERATOR	40.00 Fahrenheit	
SALMON	SUSHI REFRIGERATOR	39.00 Fahrenheit	
MISO SOUP	HOT HOLDING	145.00 Fahrenheit	
RICE	HOT HOLDING	154.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
SHRIMP	UNDER COUNTER REFRIGERATOR	39.00 Fahrenheit	
CHLORINE SANITIZER	WARE WASHER	50.00 PPM	
CHICKEN NUGGETS	UNDER COUNTER FREEZER	-1.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
DUMPLING	UNDER COUNTER REFRIGERATOR	38.00 Fahrenheit	
EGGS	REACH IN REFRIGERATOR	39.00 Fahrenheit	
SALMON	REACH IN FREEZER	4.00 Fahrenheit	
SALAD DRESSING	GLASS DOOR REFRIGERATOR	41.00 Fahrenheit	
CRAB	SUSHI REFRIGERATOR	40.00 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 **6/30/2025**. 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.

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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: HYUN CHA
OWNER

Signed On: June 16, 2025