

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 FA0209207 - KENJI SUSHI		Site Address 385 S WINCHESTER BL, SAN JOSE, CA 95128	Inspection Date 11/05/2019
Program PR0301789 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name JAE W LEE	Inspection Time 15:20 - 15:40
Inspected By JASLEEN PURI	Inspection Type FOLLOW-UP INSPECTION	Consent By YOHANES CALVIN	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 10/30/2019

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

Compliance of this violation has been verified on: 11/05/2019

Cited On: 10/30/2019

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

Compliance of this violation has been verified on: 11/05/2019

Cited On: 10/30/2019

K14 - 8 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

Compliance of this violation has been verified on: 11/05/2019

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
crab	ice	40.00 Fahrenheit	
fish	ice	38.00 Fahrenheit	

Overall Comments:

Reinspection

Verified time marking for items under TPHC.

Violation #7M, 8M, 14M, and 6 from inspection report dated 10/30/19 are now in compliance.

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 **11/19/2019**. 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: Yohanes Calvin
 Manager
 Signed On: November 05, 2019