

# 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 FA0251469 - TOMI SUSHI & SEAFOOD BUFFET	Site Address 2200 EASTRIDGE LP 2074, SAN JOSE, CA 95122	Inspection Date 05/28/2026
Program PR0365434 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name AMANDA MIN LAU	Inspection Time 10:45 - 11:15
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By SAM

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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### Comments and Observations

#### Major Violations

Cited On: 05/27/2026

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Compliance of this violation has been verified on: 05/28/2026**

Cited On: 05/27/2026

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

**Compliance of this violation has been verified on: 05/28/2026**

Cited On: 05/27/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Compliance of this violation has been verified on: 05/28/2026**

#### Minor Violations

Cited On: 05/27/2026

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

**Compliance of this violation has been verified on: 05/28/2026**

Cited On: 05/27/2026

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

**Compliance of this violation has been verified on: 05/28/2026**

#### Measured Observations

Item	Location	Measurement	Comments
oysters	walk-in cooler	38.00 Fahrenheit	
mussels	service station (sushi bar)	43.00 Fahrenheit	TPHC
shrimp tempura	service station (dim sum station)	140.00 Fahrenheit	TPHC

#### Overall Comments:

**On-site to conduct a follow-up to the last routine inspection (dated 5/27/2026).**

**The following violations have been corrected:**

- **K05: Improper handwashing. Observed proper handwashing by employees at the time of inspection. Discussed handwashing policy with PIC.**

- **K08: Improper use of TPHC. Observed all logs or notebooks for each service station are available on-site. Observed time logs for the previous day (5/27/2026) have been completed. (Food preparation and time logs were still being completed for today's service at the time of this inspection.)**

- **K13: Food adulterated. Observed all food, including oysters, are maintained in good condition at the time of inspection. Discussed that food shall be maintained unadulterated with PIC.**

- **K16: Shellstock tags not in compliance. Observed oysters are properly stored inside the walk-in cooler with tags placed inside each tray. Ensure tags are not removed from trays until all oysters have been served. Tags shall be kept in chronological order in a designated location (hook) following service.**

- **K23: Evidence of vermin. Observed facility has conducted a thorough cleaning and sanitization of floors and shelving. No**

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**evidence of live or dead vermin observed at the time of inspection. Confirmed facility will continue to receive weekly pest control services.**

**The facility has been given a "PASS" for this inspection. Continue to address remaining violations as cited on the routine inspection report.**

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 **6/11/2026**. 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.

**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




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**Received By:** Sam Cheng  
Manager

**Signed On:** May 28, 2026