

**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**

<b>Facility</b> FA0230481 - OMEE 2		<b>Site Address</b> 5391 PROSPECT RD, SAN JOSE, CA 95129		<b>Inspection Date</b> 03/12/2025	
<b>Program</b> PR0330512 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> OMEEJ, INC		<b>Inspection Time</b> 13:55 - 15:30
<b>Inspected By</b> DENNIS LY	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> RYAN	<b>FSC</b> Tawoon Jung 7/1/28		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>91</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
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						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures	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						N
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	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

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Hot water is not available for the handwash sink located behind the front service line.**  
**[CA] Hot water for handwash sinks shall be available at a minimum of 100F.**

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: Inside the upright reach-in cooler, raw fish are stored above cooked ready-to-eat foods.**  
**[CA] Store raw food separate or below ready-to-eat foods to prevent cross contamination.**

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

**Inspector Observations: 1) Containers of food are stored on the floor inside the walk-in cooler. [CA] Food shall be stored a minimum of 6 inches off the floor.**

**2) Shelf inside the walk-in cooler located next to the door does not have 6" clearance between the ground and the bottom shelf. [CA] Gap between equipment and and the ground can be sealed to prevent moisture and debris from getting under the equipment; OR provide a minimum of 6 inch clearance to allow for ease of frequent cleaning under the equipment.**

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: Rice scoops that are in active use and reuse are stored in standing water measured at 66F. [CA] Utensils used for potentially hazardous foods and subject to be reused, can be stored in one of the following ways: Kept at 41F or below; kept at 135F or above; in continuous running water (dipper well); washed, rinsed, and sanitized every 4 hours; changed out every 4 hours.**

### Performance-Based Inspection Questions

Needs Improvement - Proper reheating procedures for hot holding.

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## Measured Observations

Item	Location	Measurement	Comments
Tuna	Upright reach-in cooler	40.00 Fahrenheit	
Gyoza	Upright reach-in cooler	41.00 Fahrenheit	
Crab	Upright reach-in cooler	41.00 Fahrenheit	
Quat sanitizer	Three compartment sink	200.00 PPM	
Tofu	Drop in cooler at front service line	39.00 Fahrenheit	
Chicken	Walk-in cooler	39.00 Fahrenheit	
Beef	Steam table at front service line	140.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Rice	Upright warmer unit	150.00 Fahrenheit	
Beef	Upright warmer unit	145.00 Fahrenheit	
Pork	Walk-in cooler	39.00 Fahrenheit	
Corn	Drop in cooler at front service line	38.00 Fahrenheit	
Tuna	Drop in cooler at front service line	40.00 Fahrenheit	
Tuna	Walk-in cooler	40.00 Fahrenheit	
Tofu	Walk-in cooler	39.00 Fahrenheit	
Cooked vegetables	Steam table at front service line	136.00 Fahrenheit	
Quat sanitizer	Sanitizer bucket	200.00 PPM	
Chicken	Steam table at front service line	138.00 Fahrenheit	
Rice	Steam table at front service line	143.00 Fahrenheit	
Salmon	Drop in cooler at front service line	39.00 Fahrenheit	
Gyoza	Walk-in cooler	40.00 Fahrenheit	
Crab	Drop in cooler at front service line	39.00 Fahrenheit	
Masago	Drop in cooler at front service line	39.00 Fahrenheit	

## Overall Comments:

*Discussed with PIC the topic of TPHC and proper reheating of food to hot hold.*

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 3/26/2025. 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




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Received By: Jun Lee  
Manager

Signed On: March 12, 2025