

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 FA0208728 - SUSHI TOWN	Site Address 3116 ALUM ROCK AV, SAN JOSE, CA 95127	Inspection Date 11/20/2024
Program PR0305123 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SUSHI TOWN CORP	Inspection Time 10:20 - 11:10
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By JIA PENG JUN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 11/18/2024

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

Compliance of this violation has been verified on: 11/20/2024

Minor Violations

Cited On: 11/18/2024

K05 - 3 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: 11/20/2024

Cited On: 11/20/2024

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

Inspector Observations: There is no cold water supply on front handwash station.

Follow-up By
11/20/2024

Cited On: 11/20/2024

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: Repeated violation: Some open bag food products were stored on the shelf of in the dry storage area.

[CA] Store all open bag food products in properly labeled bulk containers.

Follow-up By
11/20/2024

Raw food products including beef and shell eggs were stored above ready to eat food products inside the upright fridge.

[CA] To prevent possible contamination, ready to eat food products and produce must be stored above or by the said of raw food products.

Cited On: 11/20/2024

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

Inspector Observations: Repeated violation: Many food products on boxes were stored directly on the floor or on milk crate back in the storage areas.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

Follow-up By
11/20/2024

Cited On: 11/20/2024

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Employee belongings including clothes and backpacks were stored on the utensil and food storage shelves.

[CA] Employee belongings must be stored in designated area.

Follow-up By
11/20/2024

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Measured Observations

Item	Location	Measurement	Comments
Quaternary ammonia	Three compartment sink	200.00 PPM	
Tuna	Upright fridge	34.00 Fahrenheit	
Beef	Undercounter drawer fridge	39.00 Fahrenheit	
Shell eggs	Undercounter fridge	34.00 Fahrenheit	

Overall Comments:

Note: 1. This is a follow-up inspection to the routine inspection conducted on 11/18/24. The facility was issued a conditional pass due to the failure of employees to wash hand properly and for storing potentially hazardous food products out of the safe temperature zone. Today, both violations were observed to be corrected.

However, the above repeated violations must be corrected immediately as well.

2. The facility was not open to the public during the time of this inspection, but employees were conducting food preparation.

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 12/4/2024. 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: Jia Peng Jun
Owner
Signed On: November 20, 2024