

# 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 FA0205726 - SUSHI ARASHI	Site Address 1181 LINCOLN AV, SAN JOSE, CA 95125	Inspection Date 11/26/2025
Program PR0300673 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name YONG & QIANG PARTNERSH	Inspection Time 10:45 - 11:15
Inspected By HELEN DINH	Inspection Type FOLLOW-UP INSPECTION	Consent By YUE

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

#### Major Violations

Cited On: 11/19/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Compliance of this violation has been verified on: 11/26/2025**

Cited On: 11/19/2025

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

**Compliance of this violation has been verified on: 11/26/2025**

Cited On: 11/19/2025

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

**Compliance of this violation has been verified on: 11/26/2025**

#### Minor Violations

N/A

#### Measured Observations

Item	Location	Measurement	Comments
imitation crab	1 door cold top	39.00 Fahrenheit	
warm water	handsink (cooks line)	100.00 Fahrenheit	
hot water	warewash	120.00 Fahrenheit	
eww	sushi bar	69.00 Fahrenheit	under TPHC, time mark observed
sushi rice	sushi bar	72.00 Fahrenheit	under time as a public health control (TPHC), time mark observed
tuna	siding display case	39.00 Fahrenheit	
tempura shrimp	counter @ cooks line	112.00 Fahrenheit	process of cooling
raw beef	3 door cold top	39.00 Fahrenheit	
pork outlet	3 door cold top	40.00 Fahrenheit	

#### Overall Comments:

**Upon follow-up inspection, measured PHFs cold held at or below 41F in refrigeration units, PHFs under time as a public health control (TPHC) with time mark and hand wash station stocked with soap and paper towels.**

**Continue to correct remaining violation noted on 11/19/25.**

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 **12/10/2025**. 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



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**Received By:** Yue Wang  
Server

**Signed On:** November 26, 2025