

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 FA0209149 - SENDO SUSHI		Site Address 3730 N 1ST ST 115, SAN JOSE, CA 95134		Inspection Date 08/03/2026		Placard Color & Score RED 54		
Program PR0305146 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DS SUSHIYA		Inspection Time 11:00 - 12:40			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By KEN D.				FSC Wook Dong 03/12/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				
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		X			N
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures			X	X			S
K08	Time as a public health control; procedures & records		X		X			S
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						
K11	Proper reheating procedures for hot holding					X		
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					N

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		
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	X	
K36	Equipment, utensils, linens: Proper storage and use		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
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	X	
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

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

Inspector Observations:

REPEAT VIOLATION

Follow-up By 08/06/2026

Employee observed handling soiled dishes, then proceeded to take cleaned dishes out of the under-counter mechanical dishwasher.

Owner abated a live cockroach, rinsed hands, and then attempted to return to food preparation before being stopped.

[CA] Employees shall wash their hands in all of the following scenarios:

- (1) Immediately before engaging in food preparation, including working with nonprepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) After using the toilet room.
- (4) After caring for or handling any animal allowed in a food facility pursuant to this part.
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled equipment or utensils.
- (7) During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw food and working with ready-to-eat food.
- (9) Before initially donning gloves for working with food.
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- (11) After engaging in other activities that contaminate the hands.

[COS] Instructed employee and owner to properly wash their hands with soap. Affected dishes were re-ran through the mechanical dishwasher (50 ppm chlorine).

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

Inspector Observations:

REPEAT VIOLATION

Follow-up By 08/06/2026

Hand sink in the kitchen observed obstructed by a large rolling trash can placed in front. Aforementioned hand sink lacked paper towels.

Hand sink at the front service area lacked paper towels. Observed employees drying hands on reusable green cloth.

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.

Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.

[COS/SA] Obstruction removed. Roll of paper towels provided.

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

Inspector Observations:

At the front service area, in a turned off rice warmer, sushi rice subjected to time as a public health control lacked time labeling. Per the owner, it had been cooked approximately 1 hour and 15 minutes prior.

Follow-up By 08/06/2026

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4

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hours, and written procedures shall be readily available for review.

[COS] Sushi rice was properly time labeled.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations:

1. Observed Vermin: Documented in the following areas:

- 1 live cockroach crawling on cardboard used to line a lower prep table directly underneath the cook-line
- 2 live cockroaches crawling on the under-counter mechanical dishwasher near the warewashing area of the kitchen. In the same area, observed 3+ dead cockroaches on the floor underneath the mechanical dishwasher
- 1 live cockroach crawling inside the wooden cabinet at the entrance to the kitchen area. In the same area, observed 10+ dead cockroaches of varying life stages in a sticky trap maintained inside the cabinet
- 25+ dead cockroaches in sticky traps underneath the two-door under-counter cooler at the front service area
- 20+ dead cockroaches on sticky traps on the floor in the back dry storage room
- 3 dead cockroaches observed on the wall adjacent to the fire suppression system
- 2 dead cockroaches on the floor around the waste tank in the dry storage room
- 2 dead cockroaches on the floor underneath the water heater
- heavy accumulation of cockroach droppings concentrated around the ceiling vents of the kitchen area

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified: S. Lew

4. Notification: The person in charge during inspection, Ken Dong, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

REPEAT VIOLATION

Employee's food handler cards could not be provided.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

REPEAT VIOLATION

Imitation crab measured between 44F and 46F while maintained in an improper ice bath at the front service counter. Per the owner, imitation crab removed from refrigeration less than 30 minutes prior. Cooked chicken measured between 132F and 146F while maintained in a metal container on the stove with the burner underneath turned off. Per staff, chicken had been cooked less than 20 minutes prior.

[CA] Potentially hazardous foods shall be held at 41F or below, or at 135F or above to prevent the growth of bacteria.

[COS] Imitation crab and chicken were relocated to refrigeration.

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

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Inspector Observations:

Observed boxes and containers of food stored directly on the floor in the walk-in cooler and walk-in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

Observed the use of grease-stained cardboard and foil to line various surfaces throughout the kitchen.

[CA] Discontinue the use of cardboard and foil to line surfaces to prevent the harborage of vermin.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations:

Observed heavy accumulation of grease on the ventilation hood filters above the cook-line.

[CA] Clean regularly to prevent the attraction of vermin.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations:

1. Observed heavy accumulation of grease and food debris on the floor underneath the cook-line. Observed heavy accumulation of grease and debris on the floor underneath the mechanical dishwasher, and on the floor in several areas of the dry storage room.

[CA] Maintain floors, walls, and ceilings clean to prevent the attraction of vermin.

2. Observed numerous structural deficiencies throughout the kitchen, including a hole in the ceiling above the fire suppression system, torn ceiling paneling above the walk-in cooler, cracks and crevices between metal flashing behind and to the side of the cook-line that have been taped over, and unsealed crevices behind wall-mounted shelving above the three compartment warewashing sink.

[CA] Ensure all cracks, crevices, gaps, and holes are sealed to prevent the harborage of vermin. Discontinue the use of tape to seal; Use materials that are durable and nonabsorbent.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
salmon	one-door prep cooler - cook-line	40.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	50.00 PPM	
octopus	sushi display cooler - front service	40.00 Fahrenheit	
tuna	one-door prep cooler - kitchen	40.00 Fahrenheit	
raw chicken	two-door prep cooler - kitchen	41.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
raw beef	two-door prep cooler - kitchen	39.00 Fahrenheit	
warm water	hand sink - kitchen	100.00 Fahrenheit	
tamago	sushi display cooler - front service	39.00 Fahrenheit	
frozen yellowtail	walk-in freezer	14.00 Fahrenheit	
ambient	two-door under-counter cooler - front service	40.00 Fahrenheit	
raw shell eggs	walk-in cooler	39.00 Fahrenheit	
fish	grill	185.00 Fahrenheit	final cook temp

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Overall Comments:

Facility is hereby closed owing to evidence of a cockroach infestation.

Facility is to immediately cease and desist all operations, including but not limited to food preparation, service, handling, distribution, and sale.

The following must be provided prior to reopening:

- 1. The signed and completed Reopening Checklist, emailed to the assigned inspector**
- 2. A copy of the pest control report from a licensed provider, stating that facility has been treated and that all vermin activity has been abated, emailed to the assigned inspector**

A follow-up inspection must be conducted prior to facility reopening. A period of no less than 24 hours must pass prior to conducting the follow-up inspection. Call or email to schedule. Business card provided.

Subsequent follow-up inspections after the first shall be billed at \$282/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

A facility found in operation after having its permit suspended may be subject to a penalty of three times the facility's normal operating permit fee.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **8/17/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Ken Dong
Owner

Signed On: August 03, 2026