

# 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 FA0272266 - KAM PAI SUSHI		Site Address 171 BRANHAM LN 3, SAN JOSE, CA 95136		Inspection Date 12/22/2023	
Program PR0411873 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name PAIK, HYE J		Inspection Time 14:30 - 16:15
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By SAM LY	FSC JUNGHOO CHO 10-29-27		

Placard Color & Score
<b>GREEN</b>
<b>84</b>

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						S
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		
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures			X				S
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		
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		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
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	X	
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
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		X
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

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

**Inspector Observations: FOUND THE DRESSINGS/SAUCES IN THE UNDER COUNTER REFRIGERATOR AT 48F. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW.**

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

**Inspector Observations: THE MENU IS MISSING WHICH FOODS ARE RAW, HOWEVER, THE CONSUMER ADVISORY IS STATED ON THE MENU. [CA] ENSURE THAT THE MENU REFERENCES WHICH FOOD IS SERVED RAW.**

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations: FOUND A SPRAY BOTTLE OF CLEANER STORED NEXT TO SODAS ON THE SHELF IN THE KITCHEN. [CA] KEEP CLEANING SUPPLIES SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.**

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

**Inspector Observations: FOUND SOME BOXES STORED ON THE FLOOR IN THE WALK IN COOLER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.**

**FOUND A LARGE BAG OF SUGAR STORED ON THE FLOOR IN THE DRY STORAGE AREA. [CA] KEEP THE FOOD 6 INCHES ABOVE THE FLOOR.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: FOUND THE INSIDE WHITE PLASTIC FLAP IN THE ICE MACHINE WITH MOLD LIKE SUBSTANCE. [CA] CLEAN THIS PART OF THE ICE MACHINE MORE OFTEN.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: MISSING THERMOMETER AT THE SERVICE REFRIGERATOR IN THE SUSHI BAR AREA. [CA] PROVIDE THERMOMETERS FOR ALL OF THE REFRIGERATORS.**

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: FOUND THE BACK DOOR OPEN. [CA] ENSURE THAT THE DOOR IN THE BACK AND FRONT ARE CLOSED.**

**FOUND A BOTTLE WITH VITAMINS STORED NEXT TO FOOD RELATED ITEMS ON A SHELF IN THE KITCHEN. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
CHICKEN	WALK IN FREEZER	30.00 Fahrenheit	
TUNA	SUSHI REFRIGERATOR	38.00 Fahrenheit	
SAUCES	UNDER COUNTER REFRIGERATOR	48.00 Fahrenheit	
BEEF	WALK IN FREEZER	20.00 Fahrenheit	
FISH	SERVICE REFRIGERATOR	41.00 Fahrenheit	
MISO SOUP	HOT HOLDING	154.00 Fahrenheit	
DUMPLINGS	SERVICE REFRIGERATOR	41.00 Fahrenheit	
SALMON	SUSHI REFRIGERATOR	38.00 Fahrenheit	
EGGS	REACH IN REFRIGERATOR	41.00 Fahrenheit	
DUMPLINGS	WALK IN FREEZER	20.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
AVOCADO	UNDER COUNTER REFRIGERATOR	40.00 Fahrenheit	
RICE	HOT HOLDING	157.00 Fahrenheit	
CHICKEN NUGGETS	REACH IN FREEZER	7.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
SALMON	UNDER COUNTER REFRIGERATOR	36.00 Fahrenheit	

## Overall Comments:

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 **1/5/2024**. 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:** JJ  
OWNER

**Signed On:** December 22, 2023