

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 FA0210733 - SUSHI BOAT TOWN		Site Address 7130 SANTA TERESA BL, SAN JOSE, CA 95139	Inspection Date 03/18/2024
Program PR0303877 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name SEUNG BEOM OH	Inspection Time 12:15 - 13:45
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By SEUN OH	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

Cited On: 03/12/2024

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

Compliance of this violation has been verified on: 03/18/2024

Cited On: 03/12/2024

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

Compliance of this violation has been verified on: 03/18/2024

Cited On: 03/12/2024

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

Compliance of this violation has been verified on: 03/18/2024

Cited On: 03/12/2024

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Compliance of this violation has been verified on: 03/18/2024

Cited On: 03/12/2024

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

Compliance of this violation has been verified on: 03/18/2024

Minor Violations

Cited On: 03/18/2024

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Hand wash station next to the ice machine was moved to the other side of wall.

[CA] A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Hot water	3-Compartment	120.00 Fahrenheit	
Noodles	Prep table	39.00 Fahrenheit	
Warm water	Hand wash	100.00 Fahrenheit	

Overall Comments:

This is a follow up inspection to verify that all major violations mentioned on 3/12/24 inspection report have been addressed. Major violations have been addressed and found within compliance:

- K06: Adequate hand wash facilities supplied, accessible. All hand wash stations are fully stocked and operational. *NOTE* Hand wash station next to the ice machine has been moved to the other side of the wall. Facility will receive further instructions with regards to plan check submittal.

- K07: Proper hot and cold holding temperatures. Food within prep table was measured below 41°F at the time of inspection. See measured observations. Provided facility with hot/cold holding decals.

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- **K08: Time as a public health control; procedures & records. Facility has filled out TPHC form and will be using a timer for sushi rice and PHFs within sushi boats. All food is tossed away within 4-hour time frame. TPHC form has been signed off by specialist and posted next to the sushi boat.**

- **K22: Sewage and wastewater properly disposed. All waste water within sewage is draining properly. Contractor repaired issues within drain pipes.**

- **K23: No rodents, insects, birds, or animals. No evidence of vermin within the facility. PIC, provided most recent pest control report to specialist for review. Per PIC, pest control will be coming to the facility two times within the month to treat for vermin.**

Continue on working on all other violations mentioned on 3/12/24 inspection report.

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 **4/1/2024**. 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: Seun Beom Oh
Owner

Signed On: March 18, 2024