

**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**

<b>Facility</b> FA0209207 - KENJI SUSHI		<b>Site Address</b> 385 S WINCHESTER BL, SAN JOSE, CA 95128		<b>Inspection Date</b> 10/09/2020	
<b>Program</b> PR0301789 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> JAE W LEE		<b>Inspection Time</b> 16:10 - 17:25
<b>Inspected By</b> JASLEEN PURI	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JIN NGUYEN		<b>FSC</b> Not Available	

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>55</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						S
K06 Adequate handwash facilities supplied, accessible			X				S
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records		X		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		X			
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		X			
K23 No rodents, insects, birds, or animals		X		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		
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	X	
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		
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0209207 - KENJI SUSHI	Site Address 385 S WINCHESTER BL, SAN JOSE, CA 95128	Inspection Date 10/09/2020
Program PR0301789 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name JAE W LEE	Inspection Time 16:10 - 17:25
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Social Distancing Protocol

01 - Signage Violation

**Inspector Observations:** Updated "Visitor Information" sign not posted [CA] Submit social distance protocol at [www.covid19prepared.org](http://www.covid19prepared.org) within 24 hours. Print the "Visitor Information" page and post at the entrance of the facility.

Follow-up By 10/13/2020
----------------------------

Updated "COVID-19 Prepared" sign not posted [CA] Submit social distance protocol at [www.covid19prepared.org](http://www.covid19prepared.org) within 24 hours. Print the "COVID-19 Prepared" page and post at the entrance of the facility.

02 - Face Covering Violation

**Compliance of this category has been verified.**

03 - Social Distance Violation

**Inspector Observations:** Outdoor dining - tables and chairs are not properly spaced to maintain customers 6' distance apart. [CA] Separate all tables to ensure that at least 6 feet of distance, and ideally more, can easily be maintained between members of separate households at all times. [COS] PIC removed some of tables to adequately space tables & chairs.

Follow-up By 10/13/2020
----------------------------

04 - Clean and Sanitize Violation

**Compliance of this category has been verified.**

05 - General Violation

**Compliance of this category has been verified.**

### Major Violations

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

**Inspector Observations:** Observed lack of time marking for sushi rice and shrimp tempura. Per PIC, time as a public health control is used for these items. [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 hours, and written procedures shall be readily available for review. [COS] PIC put time marking for sushi rice and tempura.

Follow-up By 10/13/2020
----------------------------

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations:** Observed black substance on internal panel and walls of ice machine. [CA] Clean & sanitize inside of ice machine following manufacture directions. [SA] Facility will stop using ice machine until properly cleaned.

Follow-up By 10/13/2020
----------------------------

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

**Inspector Observations:** Observed sewage overflowing from floor sink below stove. [CA] Food facility shall not operate if there is sewage overflowing or backing up in the food facility. [COS] PIC voluntarily closed facility for 30 minutes to clean out floor sink and clean & sanitize floors.

Follow-up By 10/13/2020
----------------------------

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

**Inspector Observations:** MAJOR: Observed several dead cockroaches on floor throughout facility. Observed dead cockroach on 3-comp-sink drainboard and inside prep sink. Observed one live cockroach in crevice near 3-comp-sink. [CA] Food facility shall be kept free of vermin. Clean and sanitize area of dead cockroaches. [COS] PIC killed live cockroach and temporarily closed for 30 minutes to clean & sanitize all affected areas. Note: Facility had pest control service on 10/7/20. Advised PIC to self close facility if they see any other live cockroaches. Follow up will take place 10/13/20. If any live cockroaches are observed, facility will be closed unless already self closed.

Follow-up By 10/13/2020
----------------------------

# OFFICIAL INSPECTION REPORT

Facility FA0209207 - KENJI SUSHI	Site Address 385 S WINCHESTER BL, SAN JOSE, CA 95128	Inspection Date 10/09/2020
Program PR0301789 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name JAE W LEE	Inspection Time 16:10 - 17:25

**Observed flies throughout facility. [CA] Remove flies by safe & legal method.**

## Minor Violations

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

**Inspector Observations: PIC unable to provide food safety manger certificate and employee food handler cards. [CA] Ensure owner or PIC has a valid food safety manager certificate and ensure all food employees have a valid food handler card and keep all certificates on file in facility for review by specialist.**

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: One handsink is not operable in the kitchen. Per PIC, water was turned off in this sink due to a leak. [CA] Repair to ensure this handsink is operable.**

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

**Inspector Observations: Missing disclosure on the consumer advisory on menu. [CA] Provide consumer advisory with both disclosure and reminder statements for the sale of raw or undercooked animal-derived foods.**

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

**Inspector Observations: Observed lack of label as to contents on two chemical spray bottles in sushi bar. [CA] Chemicals once removed from original container shall be labeled with common name.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Observed lack of quat sanitizer test strips to measure sanitizer concentration in the 3-comp-sink. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual warewashing.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
hot water	restroom handsinks	100.00 Fahrenheit	
chlorine	dishwashing machine	50.00 PPM	
hot water	3-comp-sink/prep sink	120.00 Fahrenheit	
crab meat	reach down cooler	41.00 Fahrenheit	
quat	3-comp-sink	200.00 PPM	
tuna	cold display	41.00 Fahrenheit	
soup	hot holding	160.00 Fahrenheit	
tuna	reach down cooler	40.00 Fahrenheit	
shrimp	walk-in-freezer	5.00 Fahrenheit	
crab	walk-in-cooler	40.00 Fahrenheit	
tofu	cold holding prep	41.00 Fahrenheit	
salmon	cold display	41.00 Fahrenheit	
crab	ice	41.00 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 **10/23/2020**. 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.

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0209207 - KENJI SUSHI	<b>Site Address</b> 385 S WINCHESTER BL, SAN JOSE, CA 95128	<b>Inspection Date</b> 10/09/2020
<b>Program</b> PR0301789 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	<b>Owner Name</b> JAE W LEE	<b>Inspection Time</b> 16:10 - 17:25

**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:**

**Signed On:** October 13, 2020

**Comment:** Emailed report.