

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 FA0212343 - TRUYA SUSHI	Site Address 3431 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 12/09/2024
Program PR0304539 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TRUYA SUSHI SC INC	Inspection Time 11:05 - 11:50
Inspected By ANABELLE GARCIA	Inspection Type FOLLOW-UP INSPECTION	Consent By TONY

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 12/04/2024

K14 - 3 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

Compliance of this violation has been verified on: 12/09/2024

Cited On: 12/04/2024

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

Compliance of this violation has been verified on: 12/09/2024

Measured Observations

Item	Location	Measurement	Comments
ambient	Turbo Air prep cooler	39.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
ambient	True prep cooler	37.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	

Overall Comments:

This is a follow-up inspection to the routine inspection conducted on 12/4/24. Violations have been verified to be corrected.

K14: Chlorine sanitizer measured at 50ppm.

K35: Turbo Air and True preparation refrigerators: ambient temperatures between 37-39F.

Note: K45: Large hole/opening in wall under 3 composition sink has been repaired.

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 **12/23/2024**. 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.

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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



Received By: Tony Hong
sushi chef

Signed On: December 09, 2024