

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 FA0251469 - TOMI SUSHI & SEAFOOD BUFFET		Site Address 2200 EASTRIDGE LP #2074, SAN JOSE, CA 95122	Inspection Date 08/05/2023
Program PR0365434 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name TOSHI FOOD SERVICES INC	Inspection Time 10:30 - 11:45
Inspected By MANDEEP JHAJJ	Inspection Type FOLLOW-UP INSPECTION	Consent By SAM CHENG	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 08/04/2023

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 08/05/2023

Cited On: 08/04/2023

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

Compliance of this violation has been verified on: 08/05/2023

Cited On: 08/05/2023

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

Inspector Observations: Today 10+ dead cockroaches observed on the floor in ware washing area, 8+ dead cockroaches observed on the floor under the prep sink area. 4 live slow moving cockroaches observed on the floor in front service area. No evidence of contamination of food contact surfaces due to vermin infestation observed today. Eco lab provided pest control on 8/4/23 around 7:30 pm. Next service scheduled for Monday 8/7/23. [CA] Each food facility shall be kept free of vermin: rodents (rats, mice), cockroaches, flies

Follow-up By
08/09/2023

[COS] Told manager to clean the floor in the kitchen to remove dead cockroaches. Observed employees cleaning the floor.

Follow up to check on this violation will be on 8/9/23

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

First follow up inspection today, Saturday 8/5/23 to check vermin infestation. This facility was closed on 8/4/23 due to the presence of cockroaches.

Today 10+ dead cockroaches observed on the floor in ware washing area, 8+ dead cockroaches observed on the floor under the prep sink area. 4 live slow moving cockroaches observed on the floor in front service area.

No evidence of contamination of food contact surfaces due to vermin infestation observed today. Eco lab provided pest control on 8/4/23 around 7:30 pm. Next service scheduled for Monday 8/7/23

- Told manager to clean the floor in the kitchen to remove dead cockroaches. Continue cleaning. Facility is okay to re-open. Second mandatory follow up inspection scheduled for wednesday 8/9/23 before 11 am.

- Today's follow inspection and other subsequent follow-up inspections after the first, shall be billed at \$290/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$629/hour, minimum two hours, during non-business hours.

Green placard posted on the facility door.

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Picture taken for pest control 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 **8/19/2023**. 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: SAM CHENG
STORE MANAGER

Signed On: August 05, 2023