

**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> FA0253021 - JOY SUSHI		<b>Site Address</b> 225 E MIDDLEFIELD RD 1B, MOUNTAIN VIEW, CA 9		<b>Inspection Date</b> 12/22/2025	
<b>Program</b> PR0368349 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> MK JOY INC		<b>Inspection Time</b> 12:50 - 14:45
<b>Inspected By</b> MARCELA MASRI	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> KEVIN KIM	<b>FSC HARRISON PAE</b> 12/27/29		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>88</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				N
K07 Proper hot and cold holding temperatures	X						S
K08 Time as a public health control; procedures & records	X						S
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		
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		
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		X
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 X
K45 Floor, walls, ceilings: built,maintained, clean		X
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0253021 - JOY SUSHI	Site Address 225 E MIDDLEFIELD RD 1B, MOUNTAIN VIEW, CA 94043	Inspection Date 12/22/2025
Program PR0368349 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MK JOY INC	Inspection Time 12:50 - 14:45
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

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

**Inspector Observations: FOUND THE PAPER TOWELS ON A SHELF. FOUND THE SOAP IN A DRIP BOTTLE CONTAINER. [CA] PROVIDE PAPER TOWELS IN AN APPROVED DISPENSER AT THE HAND WASH SINK AREA AND AN APPROVED SOAP DISPENSER.**

**FOUND A LARGE POT AND A BUCKET IN FRONT OF THE HAND WASH SINK. FOUND A DISHWASHING SPONGE AND A CUTTING BOARD IN THE HAND WASH SINK. [CA] KEEP THE HAND WASH SINK ACCESSIBLE AT ALL TIMES. COS.**

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

**Inspector Observations: MISSING THE SHELLFISH TAGS. [CA] PROVIDE THE TAGS FOR 3 MONTHS. NOTE: ONLY INVOICES ARE AVAILABLE.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: FOUND A WIPING CLOTH ON THE FOOD PREPARATION COUNTER IN THE SERVICE AREA. [CA] STORE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.**

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 A BACKPACK AND A CELL PHONE STORED ON THE DRY STORAGE SHELF IN THE BACK ROOM. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS. COS**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations: FOUND TRASH UNDER THE SHELVES IN THE DRY STORAGE ROOM. [CA] CLEAN THE FLOORS MORE OFTEN.**

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

### Measured Observations

Item	Location	Measurement	Comments
SOUP	HOT HOLDING	145.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
ALBACORE	SUSHI REFRIGERATOR	37.00 Fahrenheit	
SCALLOPS	REACH IN FREEZER	5.00 Fahrenheit	
SALMON	SUSHI REFRIGERATOR	37.00 Fahrenheit	
NOODLES	REACH IN REFRIGERATOR	41.00 Fahrenheit	
TUNA	REACH IN REFRIGERATOR	39.00 Fahrenheit	
MUSSELS	REACH IN FREEZER	5.00 Fahrenheit	
OCTOPUSE	REACH IN FREEZER	5.00 Fahrenheit	
TUNA	SUSHI REFRIGERATOR	37.00 Fahrenheit	
CHICKEN	REACH IN FREEZER	3.00 Fahrenheit	
HEAVY WHIPPING CREAM	REACH IN REFRIGERATOR	40.00 Fahrenheit	
PORK	REACH IN FREEZER	3.00 Fahrenheit	
ICE CREAM	REACH IN FREEZER	3.00 Fahrenheit	
YELLOW TAIL	SUSHI REFRIGERATOR	37.00 Fahrenheit	

# OFFICIAL INSPECTION REPORT

Facility FA0253021 - JOY SUSHI	Site Address 225 E MIDDLEFIELD RD 1B, MOUNTAIN VIEW, CA 94043	Inspection Date 12/22/2025
Program PR0368349 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MK JOY INC	Inspection Time 12:50 - 14:45

## 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 **1/5/2026**. 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:** KEVIN KIM  
PIC  
**Signed On:** December 22, 2025