

**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> FA0208004 - SUSHI KOYA		<b>Site Address</b> 2424 ALMADEN RD, SAN JOSE, CA 95125		<b>Inspection Date</b> 10/30/2024	
<b>Program</b> PR0305542 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> YAN LIN & LONG HAN		<b>Inspection Time</b> 12:05 - 13:50
<b>Inspected By</b> CHRISTINA RODRIGUEZ	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> ANDREW	<b>FSC</b> Kelly Hebron 1/23/29		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>74</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
K02 Communicable disease; reporting/restriction/exclusion	X						
K03 No discharge from eyes, nose, mouth	X						S
K04 Proper eating, tasting, drinking, tobacco use	X						
K05 Hands clean, properly washed; gloves used properly	X						
K06 Adequate handwash facilities supplied, accessible		X					
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records					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						
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	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate	X	
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		
K45 Floor, walls, ceilings: built, maintained, clean	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

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

**Inspector Observations:** *There is not any paper towel dispenser at the dish sink where the manager states hand washing is sometimes done since there is not t hand washing sink in the kitchen. [CA] A hand washing sink is needed in the kitchen. The permit comments state that a hand sink is needed by February 2019. Submit the plans for the hand sink to this department and have installed in the kitchen. According to the owner it will be completed within 30 days.*

*The soap that was in the dispenser was water. [CA] Provide soap in the dispensers without water. [COS] The dispenser was refilled and the water emptied.*

*The front sink that is being used for hand washing by the sushi chef must have a separation up protecting the food from the water splashing while hand washing.*

### Minor Violations

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

**Inspector Observations:** *Not all of the employees handling food have a valid food safety certificate available. [CA] Please keep them on file. According to the manager they have it on their phone.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** *Observed a dead cockroach on a plastic piece that was against the wall near the back freezers. [CA] Take effective measures to eliminate roaches from the facility and clean up all dead roaches. Manager put the roach into the garbage can.*

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

**Inspector Observations:** *The shelving has chipped paint on the shelves in several food storage areas. [CA] The shelves must be replaced with approved type or painted and sealed so that they can be washed and sanitized.*

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations:** *Observed a soiled towel and deteriorated styrofoam in the walk in cooler. [CA] Remove the deteriorated styrofoam and soiled towel. discontinue storing food on the towels. Use food grade containers with lids.*

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations:** *There are missing light bulbs and no covers. [CA] Replace the missing bulbs and provide shatter proof covers.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations:** *There is not a thermometer in the middle sushi unit. [CA] Provide a thermometer to monitor proper temperature in the unit.*

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

**Inspector Observations:** *Observed used wiping towels in the kitchen stored on table tops. [CA] The towels must be stored in sanitizer buckets between each use. [COS] The manager made the sanitizer bucket and placed the towels in them.*

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

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**Inspector Observations:** *The ceiling is deteriorated and chipped above the food prep table with the rice maker on it. [CA] Discontinue preparing or storing food in this area until the chipped paint is removed and repainted. Repair and repaint all areas of the ceiling that are chipping.*

## Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

## Measured Observations

Item	Location	Measurement	Comments
fish	sushi unit	38.00 Fahrenheit	
salmon	refrigerator	39.00 Fahrenheit	
cream cheese	walk in	39.00 Fahrenheit	
chlorine	towel bucket	100.00 Fahrenheit	
water	hand sink sushi prep are	100.00 Fahrenheit	
water	dish sink	120.00 Fahrenheit	
sauce	refrigerator	40.00 Fahrenheit	
vegetables	cook unit	41.00 Fahrenheit	

## Overall Comments:

*submit plans for the hand washing sink installation to this department as discussed with the manager.*

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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 **11/13/2024**. 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




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**Received By:**

**Signed On:**            October 30, 2024