

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 FA0206755 - TOKYO SUSHI		Site Address 1715 LUNDY AV 156, SAN JOSE, CA 95131		Inspection Date 11/03/2025	
Program PR0306211 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SMSJ MANAGEMENT		Inspection Time 11:45 - 13:30
Inspected By MINDY NGUYEN	Inspection Type ROUTINE INSPECTION		Consent By ANDY	FSC JI HAE SONG 08/04/2027	

Placard Color & Score
GREEN
83

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						S
K07 Proper hot and cold holding temperatures			X				S
K08 Time as a public health control; procedures & records		X		X			N
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						S
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		X
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		X
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

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

Inspector Observations: *REPEAT VIOLATION*

Per PIC, the sushi rice, shrimp tempura, and multiple PHFs in the front sushi prep area (crab salad, unagi) are under Time as a Public Health Control (TPHC) and will be discarded at the end of lunch time. However, no time-marking was observed. PIC stated foods had been held since 11am today (1 hour prior).

[CA] When using TPHC, foods must be IMMEDIATELY time-marked to be discarded by 4 hours. Each food item must have clear, intentional time-marking via time log, written label, timer, etc.

[SA] PIC set a timer for foods to be discarded at end of lunch today (3 hours from now).

Minor violation: TPHC written procedures were not available upon request.

[CA] Maintain a copy of TPHC written procedures at the facility for review at all times. Recommend making a copy and posting it on the wall.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Inside the front sushi display unit: measured internal temperature of multiple pieces of raw fish to be 45-48F. PIC stated the fish had been transferred from the lower prep unit at 10:30am today (approximately 90 minutes prior).

[CA] Keep potentially hazardous foods at 41F and below or 135F and above. Adjust the temperature of the unit to accommodate for busy prep times.

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

Inspector Observations: A metal probe thermometer was not available upon request.

[CA] Have a metal probe thermometer available at all times to monitor food temperatures.

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: Observed employee jacket stored on top of packaged food in the rear storage area. Observed the back door was open during the inspection.

[CA] Store personal belongings away from food. Keep the rear door closed at all times.

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

Inspector Observations: In the side prep area: observed food splatters on the wall. The wall was also lightly damaged. Observed broken/missing floor tiles throughout the kitchen.

[CA] Repair damaged wall and floors, and keep surfaces clean.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

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Measured Observations

Item	Location	Measurement	Comments
RAW BEEF	REACH-DOWN AREA OF PREP UNIT, REAR COOKING AREA	41.00 Fahrenheit	
WARM WATER	HANDSINKS, KITCHEN AND RESTROOM	100.00 Fahrenheit	
CRAB SALAD, UNAGI BEEF	FRONT PREP AREA GRILL (FINISHED COOKING)	55.00 Fahrenheit 175.00 Fahrenheit	
HOT WATER	3-COMPARTMENT SINK	120.00 Fahrenheit	
SEAWEED SALAD	REACH-DOWN AREA OF PREP UNIT, FRONT SUSHI AREA	41.00 Fahrenheit	
RAW FISH	SUSHI DISPLAY REFRIGERATOR	45.00 Fahrenheit	45-48F, HELD SINCE 10:30AM TODAY PER PIC
FISH, VEGETABLES	WALK-IN REFRIGERATOR	38.00 Fahrenheit	
MISO SOUP	SIDE PREP AREA	160.00 Fahrenheit	
CHLORINE	DISHWASHER	50.00 PPM	

Overall Comments:

*****Future TPHC violations may result in revocation from implementing TPHC at this facility, and foods will have to be kept at 41F and below or 135F at all times.*****

Provided and discussed TPHC Written Procedures form.

Note: observed what appeared to be vacuum-sealed/reduced-oxygen packaged fish defrosting in the walk-in refrigerator. Fish measured 37-38F. Specialist had PIC cut open all bags. Discussed reduced-oxygen packaging and fish/freezing requirements. Reduced-oxygen packaged fish must remain frozen before, during, and after packaging. Do not begin defrosting fish unless it has been removed from packaging.

Store all employees' current food handler cards in one location at the facility for review.

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 **11/17/2025**. 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: Andy
Owner

Signed On: November 03, 2025