

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 FA0254074 - IJ SUSHI BURRITO		Site Address 2855 STEVENS CREEK BL 2473, SANTA CLARA, CA		Inspection Date 10/08/2026		Placard Color & Score YELLOW 64		
Program PR0370325 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name IJ SUSHI BURRITO VALLEY F		Inspection Time 11:20 - 14:45			
Inspected By JASMINE LOPEZ		Inspection Type ROUTINE INSPECTION		Consent By ABRAHAM				FSC Not Available

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						
K04	Proper eating, tasting, drinking, tobacco use	X						S
K05	Hands clean, properly washed; gloves used properly			X	X			
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures		X		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						S
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		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	X	
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		X
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		
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: Handwashing sink located in the front prep area lacked soap.

Follow-up By
10/15/2026

[CA] Provide handwashing cleanser in dispenser at handwash stations at all times.

[COS] PIC filled dispenser with soap.

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured steamed rice in presser at 105F. Per PIC, rice was cooked 1.5 hours ago and placed in presser. PIC stated that vinegar is added to rice and must be warm before putting into the presser. No HACCP or TPHC are available on site.

Follow-up By
10/15/2026

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Rice will be served immediately and remaining will be discarded by 1:50pm.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured water at 3-compartment sink and hand washing sink at 77F-78F.

Follow-up By
10/15/2026

[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

[COS] Water heater was turned off and PIC turned unit on. Water temperatures reached 100F for hand washing sink and 120F for 3 compartment sink and prep sink.

Minor Violations

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

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee handling dishes at 3 compartment sink and putting gloves on to assist at the front prep line without hand washing.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required prior to putting on gloves.

[COS] Employee was asked to wash hands after switching tasks and putting on gloves.

Follow-up By
10/15/2026

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Observed salmon at prep sink thawing in a bowl in still water.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

Observed tuna thawing in two door refrigerator unit sealed. Packaged stated that item must be thawed out of packaging.

[CA] Follow manufacturers thawing procedures.

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

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Inspector Observations: Two door refrigerator unit and under counter refrigerator unit lacked thermometers.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed prep sink drain line without an air gap.

[CA] Food preparation sink shall discharge liquid waste by means of indirect waste pipes into a floor sink or other approved type of receptor equipped with a minimum 1" air gap.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Rice	Rice cooker	160.00 Fahrenheit	
Shrimp tempura	Heat lamp	135.00 Fahrenheit	
Ambient	Under reach refrigerator (near cash register)	38.00 Fahrenheit	
Ambient	Two door refrigerator	39.00 Fahrenheit	IR
Chlorine	Wiping cloths	100.00 PPM	
Salmon tempura	Under counter refrigerator (under grill)	41.00 Fahrenheit	
Spicy Salmon	Under reach refrigerator (near cash register)	40.00 Fahrenheit	
Crab	Two door refrigerator	39.00 Fahrenheit	
Salmon	Prep cooler	38.00 Fahrenheit	
Shrimp tempura	Under counter refrigerator (under grill)	41.00 Fahrenheit	
Tuna	Prep cooler	38.00 Fahrenheit	
Spicy Salmon	Prep cooler	40.00 Fahrenheit	

Overall Comments:

A follow-up inspection will be conducted within 3-5 business days to ensure proper compliance of major violations.

Subsequent follow-ups due to non-compliance will be charged at the current hourly rate approved by the Santa Clara County Board of Supervisors.

Continued non-compliance may result in further enforcement actions including but not limited to, charged re-inspections.

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 **10/22/2026**. 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

JE

Received By: Abraham
Shift Lead
Signed On: October 08, 2026