

**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> 07/08/2021	
<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> 14:00 - 15:00
<b>Inspected By</b> GINA STIEHR	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> KIM TRAN	<b>FSC</b> Long Han 09/18/2023		

<b>Placard Color &amp; Score</b>
<b>RED</b>
<b>75</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						
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						
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						
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	X	
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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate		
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		
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

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

**Inspector Observations:** *Observed potentially hazardous foods located in the glass sushi refrigerators that measured in the temperature danger zone (assorted fish 51F, assorted fish 47F, imitation crab 53F). According to PIC, the doors are left open a lot, several of the items are taken out of refrigeration during the rush, and some of the items were just prepped/cut. [CA] Ensure PHFs are properly cold held at 41F or below. Repair or adjust refrigeration units to properly cold hold. Facility may choose to use TPHC (4 hour time-marking/discarding rule as discussed during the inspection) which would involve filling out the Department's TPHC form, time marking the food for 4 hours and discarding the food at the end of the 4 hour mark. [SA] PIC time-marked the food and will discard at 3pm.*

Follow-up By  
07/13/2021

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

**Inspector Observations:** *Observed 4 live cockroaches on the shelving units by the cookline. Also observed dead cockroaches in juvenile stages and dried mouse droppings in front sushi making area (by wall/low boy refrigeration), under the food prep sink, and under the drainboard of the 3 comp sink. Observed cockroach droppings on the wall by shelving units. Observed small gnats by 3 comp sink (in front of warewash machine). [CA] Ensure facility is free of vermin. Recommend working with pest control.*

Follow-up By  
07/13/2021

### Minor Violations

K14 - 3 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations:** *Chlorine in warewash machine measured at 25ppm. [CA] Ensure chlorine concentration is 50ppm.*

Follow-up By  
07/13/2021

**Inspector Observations:** *Brown mold like substances found on the inside panel of the ice machine. [CA] Thoroughly clean and sanitized the panel inside the ice machine.*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations:** *Raw meat or other raw products of animal origin (raw shell eggs) stored above ready-to-eat food items (cooked edamame) and there is a potential for cross contamination. [CA] Properly store raw meats and eggs separate and below ready to eat and cooked foods to prevent cross contamination.*

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:** *Rice scoop stored in standing water. [CA] Scoop shall be stored under running water or in an ice bath to prevent potentially bacteria growth.*

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

**Inspector Observations:** *Exhaust hood has heavy accumulation of grease. [CA] Clean the exhaust hood of heavy grease accumulation to prevent potential fire.*

### Performance-Based Inspection Questions

N/A

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## Measured Observations

Item	Location	Measurement	Comments
assorted fish	glass sushi fridge (right)	51.00 Fahrenheit	
imitation crab	glass sushi fridge (left)	53.00 Fahrenheit	
assorted fish	glass sushi fridge (left)	47.00 Fahrenheit	
salmon eggs	low boy refrigerator in front	42.00 Fahrenheit	infrared
shrimp	glass sushi fridge (right)	37.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
chlorine	warewash	25.00 PPM	
imitation crab	glass sushi fridge (right)	41.00 Fahrenheit	
ambient temperature	glass sushi fridge (right)	48.00 Fahrenheit	
fish	walk-in cooler	41.00 Fahrenheit	
watermelon	walk-in cooler	42.00 Fahrenheit	infrared
beef	freezer	19.00 Fahrenheit	infrared
ambient temperature	glass sushi fridge (left)	47.00 Fahrenheit	
shrimp	low boy refrigerator in front	39.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	

## Overall Comments:

*Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.*

## CLOSURE / PERMIT SUSPENSION NOTICE

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 7/22/2021. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### Legend:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control

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**Received By:** Long Han  
Emailed report due to COVID19

**Signed On:** July 08, 2021