

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 FA0210733 - SUSHI BOAT TOWN		Site Address 7130 SANTA TERESA BL, SAN JOSE, CA 95139		Inspection Date 08/13/2026		Placard Color & Score GREEN 79		
Program PR0303877 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SEUNG BEOM OH		Inspection Time 14:00 - 15:30			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By SEUNG BEOM				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				
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						S
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		X			
K09	Proper cooling methods			X				
K10	Proper cooking time & temperatures					X		N
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		
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		
K41	Plumbing approved, installed, in good repair; proper backflow devices		
K42	Garbage & refuse properly disposed; facilities maintained		
K43	Toilet facilities: properly constructed, supplied, cleaned		X
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		X
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

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

Inspector Observations: Observed potentially hazardous food located on food prep surfaces that are subject to TPHC but were not time marked and measured in the temperature danger zone (par-cooked chicken 118F, raw shrimp 73F). [CA] Ensure all PHFs subject to TPHC are time marked for 4 hours and discarded at the end of the 4 hour mark. [SA] PIC stated he will discard PHFs at the end of lunch service which is 3pm.

Minor Violations

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

Inspector Observations: Food facility does not have a FSC for an active employee (the previous FSC holder has moved out of the area). [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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

Inspector Observations: A roll of paper towels was located next to the paper towel dispenser in the sushi prep area. Soap was not close to the handwash station. [CA] Ensure soap and single use paper towels are stocked in permanent dispensers at handwash stations at all times. [SA] PIC provided soap and paper towels during time of inspection.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Observed hard boiled eggs being cooled in the food prep cold hold unit (the hardboiled eggs measured between 52F-54F). Per employee, the eggs were boiled at 11am. [CA] Ensure PHFs are properly cooled from 135F to 70F within 2 hours and from 70F to 41F within 4 hours. Discontinue cooling PHFs in the food prep unit; must be done in the walk-in cooler or reach-in cooler. [COS] PIC relocated the hardboiled eggs to the walk-in cooler.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: No toilet paper in the dispenser in the women's restroom. [CA] Provide toilet paper in dispenser at all times.

No self-closing device on restroom door. [CA] Provide self-closing device on restroom door.

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 personal items stored above food prep cold unit (cell phone) and above 3 comp sink (medicine). [CA] Keep personal items separate and away from food prep/food storage areas.

Performance-Based Inspection Questions

Needs Improvement - Proper cooking time & temperatures.

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Measured Observations

Item	Location	Measurement	Comments
octopus	lowboy cooler in sushi prep area	44.00 Fahrenheit	
short rib	reach-in freezer	30.00 Fahrenheit	
hot water	food prep sink	120.00 Fahrenheit	
raw shrimp	food prep cold hold (lower part)	38.00 Fahrenheit	
hard boiled egg	food prep cold cold hold	52.00 Fahrenheit	52F-54F; cooked at 11am per employee
chlorine	mechanical warewash machine	50.00 PPM	
hot water	handwash	100.00 Fahrenheit	
tofu	lowboy cooler	38.00 Fahrenheit	
salmon	walk-in cooler	42.00 Fahrenheit	
raw chicken	walk-in cooler	42.00 Fahrenheit	
assorted fish	display coolers	44.00 Fahrenheit	44F-45F; per PIC, just prepared
hot water	3 comp	120.00 Fahrenheit	
tuna	lowboy cooler in sushi prep area	38.00 Fahrenheit	
imitation crab	ice bath	41.00 Fahrenheit	

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 **8/27/2026**. 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

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Received By: Seung Beom
Owner
Signed On: August 13, 2026