

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 FA0250272 - SUSHI O SUSHI		Site Address 2789 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 06/17/2024		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 72 </div>		
Program PR0360587 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SOS 1998 INC.		Inspection Time 12:00 - 13:55			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By JESSICA				FSC Jessica Choi 3/13/26

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						
K05	Hands clean, properly washed; gloves used properly			X				N
K06	Adequate handwash facilities supplied, accessible		X		X			N
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						N
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	X	
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	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	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

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

Inspector Observations: *Designated handwash sink located by the cook line and warewash area did not have single-use paper towels available. [CA] Designated handwash sink shall be able to provide water, soap, and single-use paper towels for employees to properly wash hands as required.*

The designated handwash sink is also observed to be the food prep sink where vegetables were being washed and cleaned. Discussed with owner and manager to discontinue using the prep sink for handwashing and designate handwashing to the three compartment warewashing sink on this side of the kitchen.

Minor Violations

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

Inspector Observations: *Food handler cards for employees are not available for review. [CA] Employees that handles or serves food shall have a valid food handler card available for review within 30 days from their date of hire.*

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

Inspector Observations: *Improper handwashing practice observed by multiple employees.*

- 1) Employee washed hands without first removing disposable gloves.*
 - 2) Employee washed hands and then used their apron to dry their hands.*
 - 3) Employee only rinsed hands with water after handling soiled utensils and before stacking cleaned utensils.*
 - 4) Employee put on disposable gloves to handle food without first washing their hands.*
- [CA] Employees shall properly wash their hands using water, soap, and single-use paper towels as required prior to handling food or food contact surfaces.*

Discussed proper handwashing with PIC.

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

Inspector Observations: *Tofu in the food prep unit insert located across from the cook line is measured at improper cold holding temperature of 49F. [CA] Potentially hazardous foods when cold holding shall be held at or below 41F. [COS] Employee added ice on the tofu.*

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *The following potentially hazardous foods was observed to be not in temperature control. Sushi rice, california rolls, unagi. Per employees, the above food items are subject to time and taken out at 11am and discarded after operating hours for lunch at 3 pm. No written procedures are available. [CA] Potentially hazardous foods may be subject to time rather than temperature control from a maximum of 4 hours. Written procedures shall be available listing which food items and how the 4 hour period shall be tracked.*

Provided and discussed handout for Time as a Public Health Control.

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)

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Inspector Observations: 1) Lettuce is being washed in a container at the three compartment warewash sink with soiled utensils sitting in the other compartments of the sink. [CA] Food shall be prepared or prepped in a location and manner where it is protected from cross-contamination.

2) Observed improper refrigeration stored inside the walk-in cooler with raw food items stored above ready-to-eat foods and raw chicken and beef stored above raw seafood. [CA] Raw food items shall be stored separate or below ready-to-eat foods to prevent cross contamination. Raw foods shall also be stored in order of their minimum internal cooking temperature (ie. raw chicken with minimum internal cooking temperature of 165F shall be stored below seafood with a minimum internal cooking temperature of 145F.)

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Boxes and containers of food are stored on the floor inside the walk-in cooler, walk-in freezer, and dry storage. [CA] Food shall be stored a minimum of 6 inches off the ground to protect from contamination and allow adequate space for ease of frequent cleaning.

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

Inspector Observations: Wiping towels in the kitchen are used, reused, and stored on prep surfaces across from the cook line.

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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: Employees' personal drinks are stored inside the food prep units above food that is used or served in the facility. [CA] Employee personal items shall be stored in a designated location separate or below food.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Demonstration of knowledge; food manager certification.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Hands clean/properly washed/gloves used properly.

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Measured Observations

Item	Location	Measurement	Comments
Raw pork	Walk-in cooler	36.00 Fahrenheit	
Salmon	Walk-in cooler	38.00 Fahrenheit	
Octopus	Display cooler at sushi station	41.00 Fahrenheit	
Shrimp	Reach-in cooler at sushi station	38.00 Fahrenheit	
Tofu	Food prep unit insert	48.00 Fahrenheit	
Salmon	Reach-in cooler at sushi station	39.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Beef	Upright reach-in cooler	40.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Tuna	Reach-in cooler at sushi station	41.00 Fahrenheit	
Miso soup	Hot holding	150.00 Fahrenheit	
Chicken	On cook top - cooling	148.00 Fahrenheit	
Shrimp	Display cooler at sushi station	41.00 Fahrenheit	
Tuna	Display cooler at sushi station	41.00 Fahrenheit	
Hot water	Three compartmentsink	120.00 Fahrenheit	
Tofu	Walk-in cooler	40.00 Fahrenheit	
Crab	Upright reach-in cooler	40.00 Fahrenheit	
Raw beef	Walk-in cooler	38.00 Fahrenheit	
Clams	Food prep unit	38.00 Fahrenheit	
Shrimp	Food prep unit	37.00 Fahrenheit	
Sushi rice	Sushi station	109.00 Fahrenheit	TPHC
Yellowtail	Display cooler at sushi station	41.00 Fahrenheit	
Shrimp	Reach-in cooler at sushi station	39.00 Fahrenheit	
Salmon	Food prep unit	36.00 Fahrenheit	
Shrimp	Walk-in cooler	35.00 Fahrenheit	
Tuna	Display cooler at sushi station	41.00 Fahrenheit	
Raw shell eggs	Walk-in cooler	40.00 Fahrenheit	
Rice	Hot holding	145.00 Fahrenheit	
Salmon	Display cooler at sushi station	40.00 Fahrenheit	
Raw chicken	Food prep unit	37.00 Fahrenheit	

Overall Comments:

Provided handout and discussed TPHC, proper refrigeration storage, and handwashing.

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 **7/1/2024**. 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



Received By: Tim
Owner
Signed On: June 17, 2024