

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 FA0202858 - V SUSHI		Site Address 74 RANCH DR, MILPITAS, CA 95035	Inspection Date 08/18/2025
Program PR0307949 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name V SUSHI & GRILL LLC	Inspection Time 13:00 - 13:45
Inspected By THAO HA	Inspection Type LIMITED INSPECTION	Consent By JENNY ZOU	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

K14 - 8 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: MAJOR:

1) Under the counter dishwasher measured to have 0ppm chlorine. Dishes observed to be washed earlier and dishwasher was ran 3 times.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

[SA] Operator shall manually sanitize dishes in 3-comp sink using 100ppm chlorine(ensure to maintain contact with surfaces for at least 30 seconds) or 200ppm quat ammonia (ensure to maintain contact with surfaces for at least 60 seconds).

2) Per operator sushi most used prep board is washed at the end of each opening period(4 hours each) and the less used sushi prep board is washed at the end of the day. Both boards observed to have had fish and food placed directly on surface.[CA] Clean, wash, and sanitize food contact surfaces every 4 hours or after every use, even is lightly used, to prevent any bacteria build up. [COS] Operator shall wash and clean both sushi boards at the end of each service period.

Minor Violations

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Some bleach or detergent powder observed to be decanted into plastic container.[CA] Keep toxic chemicals in original container or label containers containing toxic chemicals.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Sides of ice machine and outside of tubing inside ice machine observed to have some mold build up. No food contact observed. [CA] Clean and sanitize ice machine.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	3-comp sink	120.00 Fahrenheit	
Chlorine	Under the counter cooler	0.00 Fahrenheit	
Quat ammonia	3-comp sink	200.00 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 **9/1/2025**. 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.

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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: Jenny Zou
Manager

Signed On: August 18, 2025