

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 03/12/2024	
Program PR0303877 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SEUNG BEOM OH		Inspection Time 13:00 - 15:30
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION		Consent By CATHY	FSC Seung Kuk Oh 05/09/2028	

Placard Color & Score
RED
51

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					N
K08 Time as a public health control; procedures & records		X					
K09 Proper cooling methods					X		N
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					N

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		
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		X
K45 Floor, walls, ceilings: built, maintained, clean		X
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: 1. Only hand sink at cook line missing soap and paper towel during inspection.

[CA]: Dispensers at hand sink stations must remain supplied with hand soap and single use towels at all times to facilitate proper hand washing.

[COS]: Specialist instructed staff to provide soap and paper towel at hand sink.

2. Hand sink basin next to ice machine blocked by pitchers.

[CA]: Hand sinks must remain unobstructed at all times. Ensure all hand sinks are easily accessible to employees to facilitate proper hand washing.

[COS]: Specialist instructed staff to remove pitchers.

Follow-up By 03/15/2024

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

Inspector Observations: Wonton at prep line cooler measured at 53F. Staff stated wonton was relocated from walk in cooler to prep line cooler approximately 3 hours prior to measurement.

[CA]: Potentially Hazardous Food (PHFs) must be cold held at 41F or below at all times.

[COS]: Staff relocated wonton to walk in cooler during inspection to rapidly cool down.

Follow-up By 03/15/2024

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

Inspector Observations: Sushi on revolving boat without temperature control not time marked during inspection. Per PIC, sushi is usually time marked for discard time and sushi is discarded every 10-15 minutes. PIC unable to provide time for when sushi was removed from temperature control during inspection but stated it was prepared less than 4 hours prior to measurement. Written procedures not provided during inspection.

[CA]: Properly implement time as a public health control (TPHC) by marking food to indicate 4 hour time limit when removed from temperature control. Food must be discarded if not consumed or served after the 4 hour time limit. Written procedures shall be maintained on site and available for review.

[COS]: Specialist instructed PIC to time mark sushi. Sushi was voluntarily discarded approximately 1 hour after inspection began.

Follow-up By 03/15/2024

K22 - 8 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Floor sinks for 2 compartment sink, 3 compartment sink, cook line hand sink, and rear hand sink blocked and unable to drain during inspection.

[CA]: FACILITY ORDERED CLOSED due to improper sewage and wastewater disposal. Liquid waste shall be disposed through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system.

Follow-up By 03/15/2024

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

Inspector Observations: 1. Dead rodent on sticky trap underneath dry food storage shelving. Multiple rodent droppings on boxes of food and on top of bulk storage lid of panko breadings, underneath dish machine, underneath beverage/soda machine, underneath 3 compartment sink, underneath 2 compartment sink.

2. Live cockroaches on the ceiling directly above 3 compartment sink and dish machine and on top of dish machine. Dead and live cockroaches on glue traps in between water heater and reach in refrigerator.

Most recent pest control service occurred on 02/21/2024.

[CA]: FACILITY ORDERED CLOSED DUE TO THE FOLLOWING IMMINENT HEALTH RISK:

• Active vermin infestation (cockroaches and rodent activity)

Eliminate all live vermin and evidence of vermin in a safe, effective and legal manner.

1. Discontinue food preparation and put away food and utensils.

2. Clean and sanitize all areas with heavy grease buildups and old food debris throughout the facility.

3. Use safe and legal pest control measures. Facility shall make available any pest control treatment

Follow-up By 03/15/2024

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records and invoices upon re-inspection and re-open.

4. Properly clean and sanitize all food preparation surfaces and impacted areas.

5. Properly vermin proof facility by sealing visible holes and cracks that could harbor or allow entrance of vermin.

6. Remove any stagnant water.

7. Construct, equip and maintain the food facility so as to prevent entrance and harborage of animals, birds and vermin (cockroaches, rodents and flies).

Facility shall remain closed until all vermin have been abated and county health specialist approves facility to be ready to re-open. Contact county health specialist when ready to re-open.

Minor Violations

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

Inspector Observations: Multiple Food handler training expired during inspection.

[CA]: All employees that handle open food or food contact surfaces shall obtain valid Food Handler Cards within 30 days of employment. Food Handler Cards shall be maintained on site and available for review at all times.

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

Inspector Observations: Raw salmon (39F) improperly thawing near 2 compartment sink for approximately 3 hours per staff. Staff stated raw salmon was frozen and left out on the counter.

[CA]: Frozen food shall be thawed using the following approved methods:

-Under refrigeration that maintain the food temperature at 41F or below.

-Completely submerged under cold running water or a period not to exceed two hours at a water temperature of 70F or below.

-In microwave oven as long as it is cooked immediately.

-As part of the cooking process

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: Multiple unsecured employee drinks stored on shelving above prep line cooler and next to clean utensils.

[CA]: Ensure employees drink from a closed beverage container and that the container is handled to prevent contamination of employee's hands, the container, non-prepackaged food and food contact surface. Store employee food and drinks away from open food and food contact surfaces.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: 1. Accumulation of debris and grease throughout cook line and ware-wash area.

[CA]: Clean noted areas.

2. Gaps/holes observed underneath rear door, walls behind prep line cooler, and ceiling throughout kitchen area.

[CA]: Seal all holes and gaps to prevent harborage of vermin (cockroaches, rodents, house flies).

3. Cove base at cook line and near rear exit in disrepair.

[CA]: Repair cove base and maintain in good condition.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
water	hand sink	100.00 Fahrenheit	
raw shrimp	walk in cooler	39.00 Fahrenheit	
Chlorine sanitizer	dish machine	50.00 PPM	
noodles	prep line cooler	41.00 Fahrenheit	
boiled egg	prep line cooler	41.00 Fahrenheit	
water	3 comp	120.00 Fahrenheit	
walk in cooler	walk in cooler	40.00 Fahrenheit	

Overall Comments:

Joint inspection by Gina Stiehr and Princess Lagana. Inspection report written by Princess Lagana.

FACILITY ORDERED CLOSED due to active vermin infestation (cockroaches and rodents) and improper wastewater disposal. Facility shall contact Specialist for a follow up inspection to reopen after all evidence of vermin and vermin activity have been removed, proper wastewater disposal is observed, and all impacted areas have been properly cleaned and sanitized. Facility shall not conduct food preparation and food sale until facility has obtained approval from Specialist to re-open.

Ensure facility is maintained in such a way as to prevent the entrance and harborage of vermin. Red placard posted at front window. Red Placard must be displayed until facility has been re-inspected, and cannot be removed, relocated, defaced, marred, camouflaged, or hidden so as to prevent the public from observing it.

Failure to comply may result in enforcement actions per County Ordinance Section B11-55. Subsequent follow-up inspection after first follow-up shall be billed \$290/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 Am to 4:30 PM), and \$629/hour, minimum two hours, during non-business hours, and upon inspector availability.

A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit

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 **3/26/2024**. 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.

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:

[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: Heesun Kim
Family Member of Owner

Signed On: March 12, 2024