

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 FA0278602 - MJ SUSHI		Site Address 2305 EL CAMINO REAL A, PALO ALTO, CA 94306		Inspection Date 04/30/2026	
Program PR0420831 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MJ SUSHI PALO ALTO INC		Inspection Time 15:15 - 17:35
Inspected By JOSHUA LUCES	Inspection Type ROUTINE INSPECTION	Consent By SHAWN	FSC Rong Gao 3/19/2030		

Placard Color & Score
RED
67

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						
K06 Adequate handwash facilities supplied, accessible		X		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	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						S
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						S
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	X	
K36 Equipment, utensils, linens: Proper storage and use		
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

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

Inspector Observations:

Required handwashing supplies were unavailable at the front service station:

- Soap was unavailable at the handwashing station adjacent to the cooks line
- Paper towels were inaccessible at the handwashing station at the bar as the paper towel dispenser was installed behind a wire rack

[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times. Relocate the single use paper towel dispenser at the bar to an accessible location.

Follow-up By
05/01/2026

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

Inspector Observations:

1. Measured multiple PHF at the front sushi bar at their respective temperatures:

Left display case:

- Salmon at 43F
- Tuna at 45F

Middle display case:

- Yellow tail at 46F
- Tuna at 46F

Right display case:

- Tuna at 52F
- Salmon at 54F
- Yellowtail at 48F

The sushi prep stated the foods were prepared between 1-1.5 hours prior. The doors for the display case were also observed removed at this time.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] The PHF measured out of compliance were relocated to the reach in cooler to cool to 41F and the doors were recovered from storage and reinstalled.

2. Measured sushi rice at 112F in rice cookers (unplugged) at the sushi preparation line. The sushi chef stated the rice was cooked approximately 2 hours prior.

3. Measured shrimp tempura at 66F and carrot tempura at 68F at ambient temperature behind the sushi preparation line.

No indication for time control was observed in use at this time.

[SA] The PIC was directed to generate time labels indicating a discard time 4 hours after cooking/removal from temperature control. A TPHC plan was printed at this time.

Follow-up By
05/01/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Hot water was unavailable throughout the facility with a maximum temperature achieving 66F. It was discussed with the operations manager that the water heater had been disabled earlier on this date and is pending

Follow-up By
05/01/2026

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replacement.

Due to the lack of available hot water, this facility shall cease and desist operation until the restoration of hot water is verified by this agency.

The replacement water heater must be of equivalent BTU for the currently installed unit:

**AO Smith BTH 199200
199900 BTU
235.03 Gal/HR**

[CA] Ensure hot water heater is operable and maintained in good repair at all times.

Minor Violations

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

Inspector Observations:

Observed a metal pot of miso soup cooling in the walk in cooler measured at 126F, covered with plastic wrap; the PIC noted the soup was placed in the unit less than 1 hour prior.

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

[COS] The soup was relocated out from underneath raw meat to rapidly cool uncovered.

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:

1. Observed raw beef stored above vegetables in the 1 door upright cooler near the kitchen entrance

2. Observed miso soup stored below raw fish in the walk in cooler

[CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Inspector Observations:

Observed a Vevor softserve machine for self service at the customer. The data plate and applicable sanitation listing could not be determined at this time.

It was discussed with the PIC that they are unaware of CDFA Dairy/Softserve Licensing requirements. The PIC stated that they will cease operation of this unit.

[CA] All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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

Inspector Observations:

Observed an induction burner used to heat miso soup at the front server station/bar outside of a ventilation hood.

[CA] Maintain cooking equipment below an approved ventilation hood.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
SANITIZER CONCENTRATION	LOW TEMP DISH MACHINE	100.00 PPM	CHLORINE
CRAB	MIDDLE REACH IN COOLER	40.00 Fahrenheit	
RAW BEEF	1 DOOR UPRIGHT COOLER NEAR KITCHEN ENTRANCE	38.00 Fahrenheit	
TUNA	WALK IN COOLER	41.00 Fahrenheit	
SALMON	THREE DOOR UPRIGHT COOLER	36.00 Fahrenheit	
SALMON	THREE DOOR UPRIGHT COOLER	41.00 Fahrenheit	
SHRIMP	DRAWER COOLER	41.00 Fahrenheit	
CRAB	RIGHT REACH IN COOLER	38.00 Fahrenheit	
YELLOW TAIL	WALK IN COOLER	41.00 Fahrenheit	
UNAGI	RIGHT REACH IN COOLER	40.00 Fahrenheit	
CHICKEN	DRAWER COOLER	41.00 Fahrenheit	
YELLOW TAIL	LEFT REACH IN COOLER	38.00 Fahrenheit	

Overall Comments:

Due to the lack of hot water the health permit shall hereby be temporarily suspended.

Facility is to immediately cease and desist all operations, including but not limited to food preparation, service, handling, distribution, and sale.

Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

If this facility is 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 **5/14/2026**. 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.

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.

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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: SHAWN GUY
OPERATIONS MANAGER

Signed On: April 30, 2026