

# 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

|   |  |  |   |
|---|--|--|---|
| <b>Facility</b><br>FA0251469 - TOMI SUSHI & SEAFOOD BUFFET                      |  | <b>Site Address</b><br>2200 EASTRIDGE LP #2074, SAN JOSE, CA 95122 | <b>Inspection Date</b><br>09/08/2023    |
| <b>Program</b><br>PR0365434 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 |  | <b>Owner Name</b><br>TOSHI FOOD SERVICES INC                       | <b>Inspection Time</b><br>12:45 - 13:45 |
| <b>Inspected By</b><br>HENRY LUU  | <b>Inspection Type</b><br>FOLLOW-UP INSPECTION | <b>Consent By</b><br>SAM C.  |   |

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 09/05/2023

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Compliance of this violation has been verified on: 09/08/2023**

Cited On: 09/05/2023

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

**Compliance of this violation has been verified on: 09/08/2023**

Cited On: 08/10/2023

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

**Compliance of this violation has been verified on: 09/08/2023**

Cited On: 08/09/2023

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

**Compliance of this violation has been verified on: 08/12/2023**

Cited On: 08/10/2023

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

**Compliance of this violation has been verified on: 08/12/2023**

Cited On: 09/05/2023

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

**This violation found not in compliance on 09/08/2023. See details below.**

Cited On: 09/08/2023

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

**Inspector Observations: One live cockroach observed by back door of facility. At time of inspection, back door was maintained opened for food delivery.**

**Per manager, facility is serviced by pest control weekly, however due to recent holiday, next scheduled treatment will be conducted this Sunday.**

**No other signs of live or dead cockroaches observed throughout facility. Pest control reports were reviewed during routine inspection.**

**Old rodent droppings observed inside compartment on the side of the metal rolling carts maintained at the cookline to prepare deep fried and battered items. Area also observed heavily soiled with old food debris and food residue. No other signs of vermin observed.**

**No signs of contaminated food and/or food contact surfaces.**

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| Program<br>PR0365434 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 | Owner Name<br>TOSHI FOOD SERVICES INC                       | Inspection Time<br>12:45 - 13:45 |

**[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.**

**[COS] Manager and PIC removed rolling carts to be cleaned and sanitized. Live cockroach was abated by manager.**

## Minor Violations

N/A

## Measured Observations

| Item                     | Location                                      | Measurement       | Comments                       |
|--------------------------|---|-------------------|--------------------------------|
| Steamed buns             | Three-door upright refrigerator - dry storage | 39.00 Fahrenheit  |                                |
| Sanitizing buckets       | Throughout facility                           | 100.00 PPM        | Chlorine sanitizer             |
| Hot water                | Three-compartment sink                        | 129.00 Fahrenheit |                                |
| Food contact surface     | High temperature dish machine                 | 160.00 Fahrenheit | Irreversible thermo test strip |
| Fried rice               | Buffet line                                   | 155.00 Fahrenheit |                                |
| Steamed buns             | Buffet line                                   | 171.00 Fahrenheit |                                |
| Raw oysters              | Walk-in refrigerator                          | 40.00 Fahrenheit  |                                |
| Beef stew                | Noodle preparation line - hot holding unit    | 162.00 Fahrenheit |                                |
| Clams in broth           | Buffet line                                   | 153.00 Fahrenheit |                                |
| Soups                    | Soup warmer                                   | 189.00 Fahrenheit |                                |
| Salt and pepper sardines | Buffet line                                   | 178.00 Fahrenheit |                                |
| Sliced salmon sashimi    | Three-door upright refrigerator               | 39.00 Fahrenheit  |                                |
| BBQ pork                 | Three-door upright refrigerator - cook line   | 41.00 Fahrenheit  |                                |
| Salt and pepper shrimp   | Buffet line                                   | 137.00 Fahrenheit |                                |

## Overall Comments:

- On-site for follow-up inspection after facility earned a conditional pass during a routine inspection on 9/5/2023.
- Facility has corrected the following violations:
  - K05M - Hands not clean/improperly washed/gloves not used properly:
    - At time of inspection, all employees washed hands as required.
    - No improper usage of gloves observed.
    - All hand wash stations observed with warm water, hand soap, and paper towels accessible and readily available.
  - K07M - Improper hot and cold holding temperatures:
    - Roast duck, roast pork, soy sauce chicken, and numerous deep fried items maintained at the butcher station will be subjected to time as a public health control (TPHC).
    - Manager provided log books for employees in charge of the station to document time as which items are removed from temperature control.
    - Update written procedures to include all food items subjected to TPHC.
    - New written procedure form provided to manager.
- Facility has earned a green pass placard.
- Continue to address violations noted on inspection reports.

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 **9/22/2023**. 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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|  |   |                                  |
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| Program<br>PR0365434 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 | Owner Name<br>TOSHI FOOD SERVICES INC                       | Inspection Time<br>12:45 - 13:45 |

## 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:** Sam C.  
Manager

**Signed On:** September 08, 2023