

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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 Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

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

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

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.

[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

No minor violations were observed during this inspection.

Performance-Based Inspection Questions

N/A

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Measured Observations

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

Signed On: September 08, 2023