

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 FA0251469 - TOMI SUSHI & SEAFOOD BUFFET		Site Address 2200 EASTRIDGE LP 2074, SAN JOSE, CA 95122		Inspection Date 06/30/2025		Placard Color & Score <div style="background-color: black; color: white; padding: 10px; text-align: center;"> RED 86 </div>		
Program PR0365434 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name AMANDA MIN LAU		Inspection Time 14:30 - 15:50			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By SAM C.				FSC Wosen Cheng 05/18/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
K02	Communicable disease; reporting/restriction/exclusion	X						
K03	No discharge from eyes, nose, mouth	X						S
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods					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						
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		
K36	Equipment, utensils, linens: Proper storage and use	X	
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		
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

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

Inspector Observations: Observed live cockroaches in the following areas:

- On monitoring trap placed below the steam table.
- On monitoring trap placed below the dim sum steamer.
- On monitoring trap placed on top of the boxes of soda syrup at the waiter station closes to the ware washing area.
- Inside the crevice on the underside of the preparation tables across from the wok line, closes to the center beam.
- Inside the crevice on the underside of the preparation table where raw fish is prepared.
- Inside the crevice on the underside of the table in the dry storage room where utensils are stored.
- Inside the crevice of the electrical outlet above the janitorial sink.
- Photographs taken for documentation purposes.
- Supervisor was notified of the closure.
- The person in charge during inspection, Sam, has been informed that the facility must close immediately.

Follow-up By
07/03/2025

Pest control reports provided for service on 6/5/25 and 6/10/25 noted that activity was observed.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

**** Requirements Before Reopening:**

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

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: Observed containers of raw food items maintained above ready-to-eat food items inside:

- Two-door upright refrigerator at the main kitchen.
- On the rack inside the walk-in refrigerator.

[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.

Observed containers of food items and bags of raw oysters maintained directly on the floor inside the walk-in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Observed linen used to cover raw duck inside the walk-in refrigerator.

[CA] Linen shall not be used in contact with food unless they are used to line a container for the service of foods and are replaced each time the container is refilled for a new consumer and laundered prior to reuse.

Observed numerous cleavers maintained between the electrical conduit and wall on the bottom of the butcher station at the roasting station.

[CA] Properly store utensils and equipment in a clean and sanitary manner.

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

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Inspector Observations: *Employees' personal opened beverage cups and belongings (cell phones, purses, jackets, backpacks, etc.) stored in areas of food preparation, food/utensil storage.*

[CA] *No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces. Employee's personal effects (cell phone, car keys, and jackets) shall be stored in employee lockers or other designated areas for employee storage. Provide designated location for employees to store personal food and beverages, separated and protected.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
Raw salmon	Three-door upright refrigerator	39.00 Fahrenheit	
Steamed buns	Dim sum station	150.00 Fahrenheit	
Imitation crab mix	Walk-in refrigerator	40.00 Fahrenheit	
Mussels	Walk-in refrigerator	38.00 Fahrenheit	
Stir-fry seafood with broccoli and cauliflower	Steam table	149.00 Fahrenheit	
Stir fry mussels	Steam table	139.00 Fahrenheit	
Beef stew	Soup warmer	162.00 Fahrenheit	Noodle station
Cut pork	Walk-in refrigerator	40.00 Fahrenheit	
Sliced tofu	Two-door upright refrigerator	41.00 Fahrenheit	Main kitchen
Shrimp dumpling (har gar)	Dim sum station	138.00 Fahrenheit	
Warm water	Hand wash sink	100.00 Fahrenheit	
Unsteamed shrimp dumpling	Three-door upright refrigerator	36.00 Fahrenheit	
Red bean dessert	Soup warmer	153.00 Fahrenheit	
Raw comminuted pork	Two-door reach-in refrigerator	39.00 Fahrenheit	Noodle station
Raw oyster with cream sauce and cheese	Two-door reach-in refrigerator	38.00 Fahrenheit	Sushi station
Hot and sour soup	Soup warmer	147.00 Fahrenheit	
Spicy tuna	Two-door reach-in refrigerator	41.00 Fahrenheit	Sushi station
Mackarel	One-door food preparation refrigerator	40.00 Fahrenheit	Grill station
Raw fishj medley	Two-door reach-in refrigerator	41.00 Fahrenheit	Sushi station
Raw salmon	One-door food preparation refrigerator	39.00 Fahrenheit	Grill station
Marinated shrimp	Two-door reach-in refrigerator	40.00 Fahrenheit	Main kitchen
Pork shu mai	Dim sum tation	148.00 Fahrenheit	
Unagai	Two-dood reach-in refrigerator	40.00 Fahrenheit	Sushi station
Cooked octopus	Steam table	142.00 Fahrenheit	
Raw hamachi	Three-door upright refrigerator	38.00 Fahrenheit	
Raw chicken	Two-door upright refrigerator	41.00 Fahrenheit	Main kitchen
Sanitizing buckets	Whole facility	200.00 PPM	
Raw oyster on half shell	Walk-in refrigerator	41.00 Fahrenheit	
Raw roast duck	Walk-in refrigerator	40.00 Fahrenheit	
Dungenous crab	Walk-in refrigerator	38.00 Fahrenheit	
Sweet and sour pork	Steam table	139.00 Fahrenheit	
Raw pooled eggs	Two-door reach-in refrigerator	41.00 Fahrenheit	Main kitchen
Braised goat	Walk-in refrigerator	35.00 Fahrenheit	
Surface temperature	High temperature dish machine	150.20 Fahrenheit	DishTemp
Hot water	Three-compartment sink	133.00 Fahrenheit	
Raw shucked oysters	Three-door upright refrigerator	40.00 Fahrenheit	Dry storage room
Chow mein noodles	Steam table	158.00 Fahrenheit	
Fried calamari	Steam table	135.00 Fahrenheit	
Imitation crab mix	Two-door reach-in refrigerator	41.00 Fahrenheit	Sushi station
Raw fish medley	Three-door upright refrigerator	40.00 Fahrenheit	
Raw roast pork belly	Walk-in refrigerator	39.00 Fahrenheit	
Raw tuna	Three-door upright refrigerator	40.00 Fahrenheit	
Raw squid	Two-door upright refrigerator	40.00 Fahrenheit	Main kitchen

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Overall Comments:

- Complaint investigation was conducted concurrently with routine inspection.
- Facility is hereby closed due to evidence of a vermin infestation.
- Facility is to immediately cease and desist all operations.
 - Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.
 - Facility shall remain closed until vermin infestation is completely abated and authorization is provided by this Division.
- Facility shall:
 - Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.
 - Eradicate all live and dead rodents and insects from the facility.
 - Clean and sanitize the affected area(s) and equipment.
 - Dispose of all food items that have been adulterated/contaminated.
 - Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.
 - Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)
 - Eliminate food and water sources inside and outside the facility.
 - Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).
 - Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).
- ** Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective. Consult with pest control company for guidelines on eliminating harborage, entryways, and food/water sources.
- 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/hour, minimum 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.
- 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 7/14/2025. 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.

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: Sam C.
Manager

Signed On: June 30, 2025