

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 FA0286048 - SUSHI ADACHI		Site Address 668 BARBER LN, MILPITAS, CA 95035		Inspection Date 08/11/2025		Placard Color & Score YELLOW 77		
Program PR0428889 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name ORENO INC CHANGRU WU		Inspection Time 11:40 - 13:40			
Inspected By MAVERICK CHIN		Inspection Type ROUTINE INSPECTION		Consent By RONNY				FSC Ronny Wang 07/15/2029

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						N
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		X			N
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		X			N
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	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	X	
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		
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

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

Inspector Observations:

The following potentially hazardous food measured in the temperature danger zone (greater than 41F, but less than 135F):

- Large plastic wrapped portions of rice in the following locations: a rice warmer near the stove (96F), in a tub on the counter next to the stove (53F), in an open rice warmer next to the door leading to the bathroom (86F), and inside a blue hot holding unit intended for keeping the rice hot (116F). SEE NOTE BELOW REGARDING RICE (sushi rice AND regular rice). Per an employee, the rice had all been made 2 hours prior.
- 20+ cups of matcha pudding (54F-55F) in a countertop 2 door unit facing the customer service area. Employee stated that matcha pudding had been made 3 days prior. Cup of water meant for assessing unit temperature measured 54F. Ambient of the unit measured 54F. SEE NOTE BELOW REGARDING EQUIPMENT

***NOTE:** Commercial equipment intended for refrigeration **MUST** be capable of holding potentially hazardous foods (PHFs) at or below 41F regardless of whether or not the doors have been opened frequently or the surrounding air temperature is warm.

**NOTE:

- Rice (sushi rice) w/ vinegar **MUST** be subjected to either temperature control or time control. In other words, rice must be kept at or below 41F, or at or above 135F, OR discarded/used 4 hours after initially being made: The aforementioned applies **IN THE EVENT THAT A HACCP IS NOT PROVIDED** that states that the rice may be kept out longer owing to its acidic nature (pH).
- Rice (normal) must be subjected to either temperature control or time control. In other words, rice must be kept at or below 41F, or at or above 135F, OR discarded/used 4 hours after initially being made.

[CA] PHF intended for cold holding shall be held at or below 41F. PHF intended for hot holding shall be held at or above 135F.

Rice shall be subject to either time (4 hours, via TPHC) or temperature (at or below 41F, or at or above 135F) control, in the absence of having a HACCP that dictates otherwise.

[COS] Rice to be discarded by 2:00 PM, which is 4 hours after it was initially made. Facility will use TPHC (4 hour rule) for the rice that cannot fit into the blue hot holding unit, until they can obtain a HACCP stating that the rice is acidic enough in nature that it can be kept out for longer. TPHC form provided and filled out for rice. Matcha pudding VC&D. See VC&D report.

Minor violation:

Various kinds of sashimi (raw fish) measured between 44F-46F in the prep unit (lower) facing the customer service area. Per an employee, the fish had been placed there earlier today (approximately 2 hours prior). Ambient of the unit measured 45F. SEE NOTE ABOVE REGARDING EQUIPMENT

[CA] PHF intended for cold holding shall be held at or below 41F. Refrigeration equipment must be capable of doing so.

[COS] Sashimi relocated to upright cooler.

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations:

Employee observed actively dishwashing in the three compartment sink with quaternary ammonium sanitizer that measured 0 ppm. Employee states that they filled the sanitizer more than 7 hours prior.

Follow-up By 08/14/2025

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[CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. Ensure that employees are actively monitoring the sanitizer solution concentration when actively dish washing. Recommend changing the sanitizer solution concentration more often.

***Note: wall-mounted "quat" dispenser does not dispense any detectable traces of sanitizer. Sanitizer is manually added into the sink via bottles of sanitizer.**

[COS] Employee emptied the sanitizer compartment of the three compartment sink and refilled it with quaternary ammonium sanitizer that measured 200 ppm.

Minor Violations

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations:

Bathroom hand sink is capable of outputting water at a maximum of 75F.

[CA] Hand washing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds to ensure that employees can adequately wash their hands after using the restroom.

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

Inspector Observations:

Raw frozen fish observed to be thawing on the drainboard next to the prep sink.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

[COS] Frozen fish relocated to upright cooler to thaw.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Employees do not have access to test strips in order to test the applicable sanitizer concentration in the three compartment sink.

See K14M.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.
Needs Improvement - Proper hot and cold holding temperatures.
Needs Improvement - Proper eating, tasting, drinking, tobacco use.

Measured Observations

Item	Location	Measurement	Comments
frozen fish	upright freezer	6.00 Fahrenheit	
sashimi	upright cooler	40.00 Fahrenheit	
warm water	hand sink 2	100.00 Fahrenheit	
frozen fish	freezer chest	-2.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
ambient	undercounter prep unit	54.00 Fahrenheit	See K07M
ambient	prep unit (lower)	45.00 Fahrenheit	See K07M
warm water	hand sink	100.00 Fahrenheit	

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Overall Comments:

Two or more major violations were cited during the routine inspection.

A follow-up inspection will be conducted in the next 1 to 3 business days to verify compliance with all of the cited major violations.

Subsequent follow-up inspections after the first shall be billed at \$298/hour, one hour minimum, during normal business hours (7:30 AM to 4:30 PM), or \$645 for a minimum of 2 hours, during non-business hours and in accordance with the inspector's availability.

The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered with, camouflaged, or copied. Failure to comply may result in a fine and enforcement action as per county ordinance section B11-55.

Notes:

- Per owner's request, facility shall use TPHC (4 hour rule) for their rice (sushi rice AND normal rice) until they can obtain a HACCP specifically for sushi rice stating that it may be kept out for a time period exceeding 4 hours. TPHC form provided and filled out.

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 8/25/2025. 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.

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: Erick Angelina
Employee
Signed On: August 11, 2025