

# 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> FA0240403 - MIZU SUSHI BAR & GRILL		<b>Site Address</b> 1035 S WINCHESTER BL, SAN JOSE, CA 95128		<b>Inspection Date</b> 08/22/2025	
<b>Program</b> PR0340497 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> LEE, KYUNG		<b>Inspection Time</b> 11:40 - 13:20
<b>Inspected By</b> HINA WYNE	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> IAN JEOUNG	<b>FSC</b> IHYUN JEOUNG 7/4/2027		

Placard Color & Score

**GREEN**  
**91**

RISK FACTORS AND INTERVENTIONS						OUT		COS/SA	N/O	N/A	PBI
						IN	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									
K04	Proper eating, tasting, drinking, tobacco use	X									
K05	Hands clean, properly washed; gloves used properly								X		
K06	Adequate handwash facilities supplied, accessible				X						N
K07	Proper hot and cold holding temperatures	X									
K08	Time as a public health control; procedures & records	X									S
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										
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									X	
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

No major violations were observed during this inspection.

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: LACK SOAP DISPENSER IN THE RESTROOM.**

**[CA] Provide hand washing cleanser in dispenser at hand wash stations at all times.**

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: SMALL BOWL IN USE TO SCOOP MEAT FROM THE COLD DRAWER UNDER THE GRILL.**

**[CA] Use a scoop with a handle and stored the scoop in a way that it will not touch meat.**

**HANDLE AS A ICE SCOOP IS TOUCHING THE ICE.**

**[CA] Store scoop in a way it will not touch ice.**

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: LACK AIR GAP FROM THE DRAIN PIPE FROM THE ICE MACHINE.**

**[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an air gap into a floor sink or other approved type of receptor. Minimum 1 inch air gap is required.**

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

**Inspector Observations: EMPLOYEES ARE DRINKING COFFEE FROM A GLASS IN THE SUSHI PREP ARE.**

**[CA] No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area to store employee drink. Use glass with a lid and straw to prevent a spill.**

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

### Measured Observations

Item	Location	Measurement	Comments
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
CHLORINE SANITIZER	BUCKET	100.00 PPM	
BEEF	DRAWER COOLER	38.00 Fahrenheit	
CALAMARI	COLD HOLDING	40.00 Fahrenheit	
RICE	HOT HOLDING	160.00 Fahrenheit	
HOT WATER	HANDWASHING	100.00 Fahrenheit	
CHLORINE SANITIZER	DISHWASHER	50.00 PPM	
SALMON	COLD HOLDING	40.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
CHICKEN	DRAWER COOLER	38.00 Fahrenheit	
CRAB	COLD HOLDING	40.00 Fahrenheit	
TEMPURA	ROOM TEMP	98.00 Fahrenheit	TPHC
TUNA	COLD HOLDING	40.00 Fahrenheit	
BEEF	GRILL	165.00 Fahrenheit	
MISO SOUP	HOT HOLDING	148.00 Fahrenheit	
HOT WATER	HANDWASHING RESTROOM	100.00 Fahrenheit	
SAUCE	HOT HOLDING	150.00 Fahrenheit	

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## Overall Comments:

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 **9/5/2025**. 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



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**Received By:** IAN JEOUNG  
PIC  
**Signed On:** August 22, 2025