

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 FA0200040 - TGI'S SUSHI		Site Address 100 W HAMILTON AV C, CAMPBELL, CA 95008	Inspection Date 09/08/2026
Program PR0304423 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name 4202 DESIGN	Inspection Time 13:15 - 13:50
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By MARTIN	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/08/2026

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

Inspector Observations: Employee wiped his mouth with paper towel then proceeded to prepare food.

[CA]: Employees shall properly wash hands when changing gloves, when changing tasks, prior to handling food, utensils or equipment, after touching body parts, and when contamination occurs or as required. Employees shall use designated hand sink, soap and disposable paper towels to wash hands.

[COS]: Specialist instructed employee to wash hands.

Minor Violations

N/A

Measured Observations

N/A

Overall Comments:

Charged follow up inspection conducted regarding vermin in accordance with Office Hearing agreement on 08/14/26. Specialist did not observe evidence of vermin during inspection. Pest control report by Polaris Pest Elimination for service on 09/03/26 was provided to Specialist via email. Report confirmed twice/month service.

Note: This follow up inspection shall be charged at the approved hourly rate of \$282/hr, minimum of one hour

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 **9/22/2026**. 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: Martin Kim
PIC

Signed On: September 08, 2026