

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 FA0254974 - SUSHI CONFIDENTIAL		Site Address 247 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 06/16/2023	
Program PR0372177 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PROJECT WHITELIGHT LLC		Inspection Time 15:25 - 16:55
Inspected By OBBY SHEHADEH	Inspection Type ROUTINE INSPECTION	Consent By ERICK SERVIN	FSC Jorge Hernandez 08/12/2024		

Placard Color & Score
GREEN
86

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						S
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						
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						
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	X	
K30 Food storage: food storage containers identified	X	
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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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: Measured crab, salmon, tuna, other fish in the center sushi prep refrigerator between 48 degrees F and 55 degrees F. Ambient of unit measured at 58 degrees F. Per chef, the PHFs have been placed in the unit 90 minutes prior to inspection. PIC agreed to discontinue use of unit until repairs are made. Service has been scheduled for tomorrow morning.

[COS] Chef removed all PHFs from unit and placed them in the walk-in cooler.

[CA] Potentially hazardous foods shall be held at or below 41/45°F or at or above 135°F

Follow-up By
06/22/2023

Minor Violations

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Spray bottle at the bar area not labeled.

[CA] Label spray bottles to identify contents.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Bulk containers not labeled.

[CA] Label bulk containers to properly identify contents.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Hood lights not secured to hood, loosely hanging.

[CA] Repair light fixtures.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
salmon	walk-in freezer	7.00 Fahrenheit	
sushi rice	prep counter	4.00 pH	
hot water	3-compartment sink	120.00 Fahrenheit	
chlorine sanitizer	bar 3-comp sink	100.00 PPM	
salmon	3-door undercounter refrigerator	37.00 Fahrenheit	
warm water	handwash sinks	100.00 Fahrenheit	
salmon, tofu, tuna	walk-in cooler	36.00 Fahrenheit	
salmon, tuna	left and right sushi prep refrigerator	41.00 Fahrenheit	
tuna	center sushi prep refrigerator	55.00 Fahrenheit	
soup	hot holding	157.00 Fahrenheit	
agedashi tofu	fryer	188.00 Fahrenheit	
hot water	bar 3-comp sink	120.00 Fahrenheit	
ambient	center sushi prep refrigerator	58.00 Fahrenheit	
crab	center sushi prep refrigerator	48.00 Fahrenheit	
quat sanitizer	3-compartment sink	200.00 PPM	
fish	center sushi prep refrigerator	55.00 Fahrenheit	
tofu, salmon, tuna	food prep refrigerator	40.00 Fahrenheit	
rice	rice warmer	149.00 Fahrenheit	
crab	2-door undercounter refrigerator	39.00 Fahrenheit	
salmon	center sushi prep refrigerator	55.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
salmon	2-door undercounter refrigerator	40.00 Fahrenheit	
salmon	3-door undercounter freezer	3.00 Fahrenheit	

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Overall Comments:

001 conducted alongside 017 inspection.

Follow-up will be conducted by 6/22/2023 for Violation K07.

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 **6/30/2023**. 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.

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 Servin
General Manager

Signed On: June 16, 2023