

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 FA0201851 - SUSHI E!		Site Address 1458 POLLARD RD, LOS GATOS, CA 95032	Inspection Date 10/01/2026
Program PR0302118 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name YOON, NYOUN KIM	Inspection Time 16:00 - 16:30
Inspected By PRINCESS LAGANA	Inspection Type FOLLOW-UP INSPECTION	Consent By GINA	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/29/2026

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

Compliance of this violation has been verified on: 10/01/2026

Cited On: 09/29/2026

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 10/01/2026

Minor Violations

Cited On: 09/29/2026

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

Compliance of this violation has been verified on: 10/01/2026

Measured Observations

Item	Location	Measurement	Comments
spicy mayo	undercounter cooler in front	40.00 Fahrenheit	
water	warewashing sink	120.00 Fahrenheit	
salmon	sushi display case	38.00 Fahrenheit	
seaweed salad	four door cooler	33.00 Fahrenheit	

Overall Comments:

Follow up inspection conducted for a routine on 9/29/2026. All violations with comply by dates were observed to be in compliance.

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 **10/15/2026**. 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: Jin A Kim
Person in Charge
Signed On: October 01, 2026