

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 FA0209207 - KENJI SUSHI		Site Address 385 S WINCHESTER BL, SAN JOSE, CA 95128		Inspection Date 07/16/2024		Placard Color & Score <div style="background-color: black; color: white; padding: 10px; text-align: center;"> GREEN 85 </div>		
Program PR0301789 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JAE W LEE		Inspection Time 14:30 - 15:30			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By JEONG YOON				FSC

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						S
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						S
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						S

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	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	X	
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	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		
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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K48	Plan review	X
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Provide a copy of a Food Safety Certification.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

Provide copy of the Food Handlers Cards.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations: Boxes of food over packing material inside reach in freezer.

[CA] Keep food 6 inches of floor inside the shelving unit.

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: Facility re-using cardboard (from shipping boxes) used to line shelves.

[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

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

Inspector Observations: Build of debris on restroom vents.

[CA] Clean vents to maintain.

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: All three floor sinks has a build up of debris.

[CA] Clean floor sinks to maintain.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Broken floor tiles in the bar & Ware wash area.

[CA] Replace broken tiles to provide smooth, easily cleanable flooring.

Broken base cove tiles in the bar, lose base cove plate near the walk in refrigeration and damaged wall and base cove tiles near exit door.

[CA] Redo broken base cove tiles and base cove plates to maintain.

Broken ceiling panel at the entrance of kitchen.

[CA] Redo ceiling panel to provide smooth, easily cleanable, and nonabsorbent ceiling.

Debris behind the cook line and under the soda machine.

[CA] Clean hard to reach areas behind the cook line and soda machine to maintain.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: No hand washing sink in the bar area.

[CA] Contact plan checker for the installation of hand washing sink in the bar area.

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Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
SUSHI	COLD DISPLAY FRONT	40.00 Fahrenheit	
TOMATOES	FOOD PREP TABLE KITCHEN	40.00 Fahrenheit	
SCALPS	ICE BATH	40.00 Fahrenheit	
HOT WATER	HANDWASHING KITCHEN	100.00 Fahrenheit	
SALMON	WALK IN FREZEER	17.00 Fahrenheit	
SANITIZER	DISHWASHER BAR	50.00 PPM	
NODDLES	SMALL REFRIGERATION FRONT	40.00 Fahrenheit	
DRINKS	REFRIGERATION BAR	39.00 Fahrenheit	
HOT WATER	3-COMP SINK FRONT	120.00 Fahrenheit	
MOP SINK	BACK AREA OUT DOORS	120.00 Fahrenheit	
HOT WATER	BAR SINK	120.00 Fahrenheit	
HOT WATER	FOOD PREP KITCHEN	120.00 Fahrenheit	
HOT WATER	HANDWASHING RESTROOM	100.00 Fahrenheit	
RICE	HOT HOLDING	145.00 Fahrenheit	
SANITIZER	DISHWASHER KITCHEN	50.00 PPM	
HOT WATER	3-COMP SINK KITCHEN	120.00 Fahrenheit	
TOFU	FOOD PREP TABLE KITCHEN	38.00 Fahrenheit	
HOT WATER	FOOD PREP SINK FRONT	120.00 Fahrenheit	
CRAB	WALK IN REFRIGERATION	40.00 Fahrenheit	
HOT WATER	PRESSURE WASH SPRY	120.00 Fahrenheit	
HOT WATER	HANDWASHING FRONT	100.00 Fahrenheit	
SOUP	HOT HOLDING	180.00 Fahrenheit	

Overall Comments:

No hand washing sink in the bar area. Contact plan checker for the installation of hand washing sink in the bar area. 408-918-3400

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 **7/30/2024**. 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: Jeong yoon
PIC

Signed On: July 16, 2024