

# 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><br>FA0258895 - HAPPY SUSHI                                      |  | <b>Site Address</b><br>3216 EL CAMINO REAL 5, SANTA CLARA, CA 95051 |                                   | <b>Inspection Date</b><br>06/16/2026 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b><br/> <b>52</b> </div> |  |                                 |
| <b>Program</b><br>PR0379247 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |                                                                     | <b>Owner Name</b><br>JIN, JINGHAO |                                      | <b>Inspection Time</b><br>11:00 - 13:00 |                                                                                                                                                    |  |                                 |
| <b>Inspected By</b><br>KATHY VO                                                 |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                        |                                   | <b>Consent By</b><br>JIN             |                                         |                                                                                                                                                    |  | <b>FSC</b> Bo Sun<br>02/04/2030 |

  

| RISK FACTORS AND INTERVENTIONS |                                                                             | IN | OUT   |       | COS/SA | N/O | N/A | PBI |
|--------------------------------|-----------------------------------------------------------------------------|----|-------|-------|--------|-----|-----|-----|
|                                |                                                                             |    | Major | Minor |        |     |     |     |
| K01                            | Demonstration of knowledge; food safety certification                       |    |       | X     |        |     |     |     |
| 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     |       | X      |     |     | N   |
| K06                            | Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     |     |
| K07                            | Proper hot and cold holding temperatures                                    |    | X     |       | X      |     |     |     |
| K08                            | Time as a public health control; procedures & records                       |    |       |       |        |     | X   |     |
| K09                            | Proper cooling methods                                                      |    |       |       |        | X   |     |     |
| K10                            | Proper cooking time & temperatures                                          | X  |       |       |        | 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     |       | X      |     |     | N   |
| 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                                                        | X   |     |
| 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                              | X   |     |
| 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                                                     | X   |     |
| K40                   | Wiping cloths: properly used, stored                                                | X   |     |
| 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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|                                                                          |                                                              |                                  |
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| Program<br>PR0379247 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>JIN, JINGHAO                                   | Inspection Time<br>11:00 - 13:00 |
| K48                                                                      | Plan review                                                  |                                  |
| K49                                                                      | Permits available                                            |                                  |
| K58                                                                      | Placard properly displayed/posted                            |                                  |

## Comments and Observations

### Major Violations

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

**Inspector Observations:** Observed employee cutting and handling raw fish with gloved hands, then using the same gloves to directly grab sushi rice and imitation crab without an intermediate handwashing step or changing gloves. Observed employees washing hands in the 2-compartment sink without the use of soap. [CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur. [COS] Specialist intervened and directed employee to properly wash hands. Contaminated food was discarded. Recommend to use utensils or tongs to minimize hand contact with food.

Follow-up By  
06/23/2026

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

**Inspector Observations:** Measured sushi rice at 84F. Per PIC, sushi rice was cooked and prepared less than 2 hours prior to temperature measurement. No evidence of time markings observed. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] PIC stated that sushi rice will be discarded in the next 2 hours (within 4 hours of initial removal from temperature control). TPHC form for sushi rice was completed during inspection.

Follow-up By  
06/23/2026

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Inspector Observations:** **\*\*MAJOR\*\*** Observed employee washing knife used to cut raw fish in the 2-compartment sink without the use of sanitizer. Observed employee repeatedly wiping cutting board using the same soiled wiping cloth without the use of sanitizer. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS] Specialist directed PIC to set up the 3-compartment sink with sanitizer solution during inspection. Discussed warewashing procedures.

Follow-up By  
06/23/2026

**\*\*MINOR\*\*** Measured the chlorine sanitizer concentration in the mechanical dishwasher at 25 ppm. [CA] Mechanical sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of at least 50 ppm, or as per manufacturer's specifications.

### Minor Violations

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

**Inspector Observations:** Actively working employees lack food handler cards for review. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment as a food handler. Food handler cards shall be available for review.

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

**Inspector Observations:** Measured the maximum water temperature at the preparation and 3-compartment sinks at 116F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility (or from 100-108F at handwash sinks.)

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations:** In refrigeration units, observed storage of raw fish and shelled eggs over ready-to-eat produce. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

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**Inspector Observations:** *Observed storage of box of raw fish on the floor. [CA] Food shall be stored at least six inches above the floor to prevent contamination and facilitate ease of cleaning.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations:** *Observed storage of raw fish inside the rightmost compartment of the 3-compartment sink, next to clean dishes. Food preparation sink available nearby. [CA] The warewashing sink shall be designated for use for washing, rinsing, and sanitizing dishes only. Food preparation shall take place in designated sink.*

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:** *1) Observed working utensils stored in standing, contaminated water. [CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.*

*2) Observed ice handle stored in direct contact with ice. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.*

*3) Observed bowls without handles used as scoop inside bulk ingredient bins. [CA] Provide approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.*

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

**Inspector Observations:** *Observed lack of adequate lighting at the ventilation hood over the cook line. Observed light for 1-door upright cooler is not operable. [CA] In every room and area in which any food is prepared, manufactured, processed or prepackaged or in which equipment or utensils are cleaned, sufficient natural or artificial lighting shall be provided.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations:** *Observed refrigeration units lack thermometers for monitoring ambient temperatures. [CA] A thermometer shall be placed in each refrigeration unit where it is easily visible while checking ambient temperature.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations:** *Observed soiled wiping cloths stored directly on food preparation counters and being repeatedly used to wipe cutting boards. [CA] Wiping cloths shall be stored in approved sanitizing concentration when not in use.*

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:** *Observed the floor sink underneath the preparation sink is slow draining. Per PIC, this sink is not in active use. [CA] Plumbing fixtures shall be maintained in good repair and shall be adequately draining.*

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

**Inspector Observations:** *Observed excessive accumulation of food debris, grime, and grease on the floors, especially underneath the cook line and the warewashing area. [CA] Floors, walls, and ceilings shall be routinely cleaned and maintained in sanitary condition.*

## Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Hands clean/properly washed/gloves used properly.

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## Measured Observations

| Item                 | Location                    | Measurement       | Comments                   |
|----------------------|-----------------------------|-------------------|----------------------------|
| sushi rice           | rice cooker                 | 48.00 Fahrenheit  |                            |
| water                | preparation sink            | 116.00 Fahrenheit |                            |
| water                | 2-compartment sink          | 116.00 Fahrenheit |                            |
| water                | handwash sink (restroom)    | 100.00 Fahrenheit |                            |
| water                | handwash sink               | 100.00 Fahrenheit |                            |
| imitation crab       | preparation inserts (sushi) | 41.00 Fahrenheit  |                            |
| tofu                 | preparation inserts         | 35.00 Fahrenheit  |                            |
| sanitizer (chlorine) | mechanical dishwasher       | 25.00 PPM         |                            |
| fish                 | chest freezer               | 10.00 Fahrenheit  |                            |
| salmon               | sushi cooler                | 41.00 Fahrenheit  |                            |
| salmon               | cook line                   | 154.00 Fahrenheit | Final cooking temperature. |
| salmon               | 2-door upright cooler (2)   | 41.00 Fahrenheit  |                            |
| salmon               | 2-door upright cooler (1)   | 41.00 Fahrenheit  |                            |
| salmon               | 2-door upright cooler (3)   | 41.00 Fahrenheit  |                            |
| water                | 3-compartment sink          | 116.00 Fahrenheit |                            |
| rice                 | rice cooker                 | 148.00 Fahrenheit |                            |

## Overall Comments:

***A follow-up inspection to verify compliance of major violations will be conducted within five business days. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$282/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.***

***Completed TPHC documentation for sushi rice during inspection.***

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 **6/30/2026**. 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 Jinghao

Owner

**Signed On:** June 16, 2026