

# 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>FA0270096 - SUSHI ROKU                                       |  | <b>Site Address</b><br>180 EL CAMINO REAL 700B, PALO ALTO, CA 94304 |                                              | <b>Inspection Date</b><br>03/04/2025 |                                         | <b>Placard Color &amp; Score</b><br><div style="background-color: yellow; padding: 10px; text-align: center;"> <b>YELLOW</b><br/> <b>80</b> </div> |  |                                           |
| <b>Program</b><br>PR0402048 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 |  |                                                                     | <b>Owner Name</b><br>SUSHI CONCEPTS STANFORD |                                      | <b>Inspection Time</b><br>14:45 - 15:30 |                                                                                                                                                    |  |                                           |
| <b>Inspected By</b><br>ALELI CRUTCHFIELD                                        |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                        |                                              | <b>Consent By</b><br>JACOB           |                                         |                                                                                                                                                    |  | <b>FSC</b> Naoyuki Shiraishi<br>7/13/2025 |

  

| 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  |       |       |        |     |     |     |
| 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  |       |       |        |     |     | S   |
| 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  |       |       |        |     |     | S   |
| 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                                  |     |     |
| K30                   | Food storage: food storage containers identified                                    |     |     |
| 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                    |     | X   |
| K36                   | Equipment, utensils, linens: Proper storage and use                                 |     |     |
| K37                   | Vending machines                                                                    |     |     |
| K38                   | Adequate ventilation/lighting; designated areas, use                                |     |     |
| K39                   | Thermometers provided, accurate                                                     |     |     |
| K40                   | Wiping cloths: properly used, stored                                                |     | X   |
| 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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| Program<br>PR0402048 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 | Owner Name<br>SUSHI CONCEPTS STANFORD                        | Inspection Time<br>14:45 - 15:30 |
| K48 Plan review                                                          |                                                              |                                  |
| K49 Permits available                                                    |                                                              |                                  |
| K58 Placard properly displayed/posted                                    |                                                              |                                  |

## Comments and Observations

### Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations:** Lack of soap at sushi bar hand sink. Soap dispenser is inoperable. [CA] Keep soap dispenser stocked at all times. Per manager, dispenser is in process of being repaired. [COS]

Follow-up By  
03/07/2025

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

**Inspector Observations:** Measured raw salmon, scallop and cream cheese at 50F-51F at roll prep unit in the back kitchen. Cooked rice squares (used for Hanabi) measured at 60F. Per manager, 3 of the prep units in the back are in disrepair and measuring above 50F. Repair service had already been contacted. Majority of phf's are in the walk in cooler and the units were mostly empty except for raw veggies/garnishes upon inspection. [CA] Maintain phf's 41F and below. In the meantime, use containers of ice to store a few items in unit until repaired. Fill container half way with food and fill container with ice and water to ensure ice bath contacts all side of the container.

Follow-up By  
03/07/2025

### Minor Violations

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations:** 3 prep units in the back kitchen measuring above 50F. [CA] Maintain units in good repair to ensure potentially hazardous food is maintained 41F and above. Email the service report to [aleli.crutchfield@deh.sccgov.org](mailto:aleli.crutchfield@deh.sccgov.org) once it has been repaired.

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

**Inspector Observations:** Wiping cloths on sushi counter noted. [CA] Store wiping cloths in sanitizer between uses.

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

### Measured Observations

| Item                                 | Location            | Measurement       | Comments        |
|--------------------------------------|---------------------|-------------------|-----------------|
| water                                | hand sink           | 100.00 Fahrenheit |                 |
| sushi rice                           | sushi bar           | 156.00 Fahrenheit |                 |
| salmon, albacore, shrimp             | sushi bar           | 39.00 Fahrenheit  | between 39-40F  |
| chlorine                             | dishwasher          | 50.00 PPM         |                 |
| yellow tail, tuna, lamb chops, wagyu | walk in             | 28.00 Fahrenheit  | between 28F-40F |
| skewer                               |                     |                   |                 |
| quat ammonium                        | wiping cloth bucket | 200.00 PPM        |                 |
| wagyu                                | sushi bar           | 38.00 Fahrenheit  |                 |
| water                                | 3 comp sink         | 130.00 Fahrenheit |                 |

### Overall Comments:

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 **3/18/2025**. 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.

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## 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: Jacob Folan  
Manager

Signed On: March 04, 2025