

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 FA0283604 - AKITA SUSHI		Site Address 2251 THE ALAMEDA, SANTA CLARA, CA 95050		Inspection Date 04/18/2025		Placard Color & Score GREEN 76		
Program PR0425392 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name AKITA SUSHI GOURMET INC		Inspection Time 13:30 - 15:30			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By SALOMON				FSC

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						S
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records		X					N
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	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		
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		
K39	Thermometers provided, accurate	X	
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	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing	X	
K45	Floor, walls, ceilings: built, maintained, clean		
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0283604 - AKITA SUSHI	Site Address 2251 THE ALAMEDA, SANTA CLARA, CA 95050	Inspection Date 04/18/2025
Program PR0425392 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name AKITA SUSHI GOURMET INC	Inspection Time 13:30 - 15:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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

Inspector Observations: *Lack of time label for the sushi rice. Per employee sushi rice was made at 11a and will be discarded at 3p. Unable to located time as a public health control procedures on site.*

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Measured salmon in sushi bar case between 43-48, less than 4 hours. [CA] Maintain potentially hazardous food 41F and below.*

K10 - 3 Points - Improper cooking time & temperatures; 114004, 114008, 114010

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: *Observed raw chicken stored above ready to eat crab meat. [CA] Store raw chicken below ready to eat foods.*

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

Inspector Observations: *Observed bags of rice, bulk container of rice, bag of onions, food equipment, to go containers stored outside below overhang. [CA] Store all food and food related equipment indoors.*

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

Inspector Observations: *Lack of thermometers at sushi bar case, 2 door food prep sushi unit and single door prep unit in sushi bar area. [CA] Provide thermometers for these units.*

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *Lack of self closing device for the restroom door. [CA] Install a self closing device.*

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Back door left wide open. [CA] Keep back door closed at all times to prevent entrance of vermin.*

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Measured Observations

Item	Location	Measurement	Comments
beef	trailer refrigerator	37.00 Fahrenheit	
crab	prep unit	38.00 Fahrenheit	
miso	soup warmer	145.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
rice	rice cooker	154.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
white tuna	prep unit	37.00 Fahrenheit	
frozen shrimp	freezer	18.00 Fahrenheit	

Overall Comments:

A compact mobile food facility, CMFO, (food trailer that includes a ventilation hood, single deep fryer, 2 burner propane gas stove, flat grill and attached under counter refrigerator) is used to cook all hot food items on the menu such as chicken terriyaki, tempura

OFFICIAL INSPECTION REPORT

Facility FA0283604 - AKITA SUSHI	Site Address 2251 THE ALAMEDA, SANTA CLARA, CA 95050	Inspection Date 04/18/2025
Program PR0425392 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name AKITA SUSHI GOURMET INC	Inspection Time 13:30 - 15:30

(shrimp/vegetables) deep fried sushi. This CMFO is permitted by our department (PR0450770). Per manager/owner, the hot food items are cooked daily in the morning then stored in the refrigerator. Food is then reheated upon customer order. Fried items (deep fried sushi rolls are fried upon customer order and tempura items are fried per order or prepped ahead and are time marked using time as a public health control

It is required for the menu to be updated to indicate that all hot food items are cooked in the compact mobile food operation (food trailer), as this information shall be known to the customer.

Standard operating procedures will be required for all hot food made in the compact mobile food operation. Provide these procedures and updated menu by 4/25/25 and email to aleli.crutchfield@deh.sccgov.org.

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 **5/2/2025**. 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.

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

Mario Chavez

Received By: mario josue chavez hernandez

Signed On: April 18, 2025