

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 FA0210733 - SUSHI BOAT TOWN		Site Address 7130 SANTA TERESA BL, SAN JOSE, CA 95139		Inspection Date 06/27/2025		Placard Color & Score RED 52		
Program PR0303877 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SEUNG BEOM OH		Inspection Time 12:00 - 15:00			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By HENRY				FSC Please check FSC format. Please check FSC format.

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						
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		
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used	X	
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	X	
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	X	
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	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

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: Observed live German cockroaches on food prep surfaces in the following locations within kitchen:

- multiple on kitchen pan under the sushi boat display

Observed dead German cockroaches in the following locations inside the kitchen:

- on food cutting board
- inside the food prep sink

[CA] Clean and sanitize area of dead cockroaches or old droppings.

[CA] Wash, rinse and sanitize using at least 100 ppm chlorine all food contact surfaces.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed multiple German cockroaches of several life cycles in all locations of kitchen. Live and dead German cockroaches in some areas:

- in sushi prep area
- under and above wall mounted shelvings in kitchen
- under soda machine
- inside hand soap dispensers
- in ceiling light fixtures
- under dish machine
- on food cutting boards
- throughout kitchen floors
- inside the water heater
- near back door
- by tea dispenser
- between the chest freezers
- on wall by prep sink
- behind paper towel dispensers.

*******Observed last pest control invoice dated 6/24/2025 which indicated live and dead German cockroach activity.**

Observed severe cockroach droppings on walls under wall mounted shelves.

2. Observed rodent droppings in the following locations within kitchen:

- on wall corner next to sushi boat water ring
- on wall and shelf above 3 comp sink
- on top of 2 door reach in

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Clean and sanitize all areas of food facility using at least 100 ppm chlorine. Seal all gaps and crevices to prevent vermin harborage. Cover all food containers and discard all impacted food.

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

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Inspector Observations: *Observed employee drinking from an uncovered cup near the ware washing sink; employee also had open cup of ramen noddles at work station.*

[CA] *No employee shall eat or drink in the food prep, food contact storage, or food storage areas, use designated area.*

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Hand sink in front of the walk-in cooler is inaccessible due to ice machine placed in front of it; other hand sink are available in kitchen.*

[CA] *Handwashing facility shall be clean, unobstructed, and accessible at all times.*

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

Inspector Observations: *Edamame is stored on a strainer at 60F on the counter top; raw tuna and yellow tail fish is stored above 41F inside the sushi display case. Per PIC, food items have stored for less than 4 hours.*

[CA] *PHFs shall be held at 41°F or below or at 135°F or above.*

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Cooked fried shrimp is stored on the counter top in the sushi prep area; per staff, sushi was cooked 1 hour before inspection and is using time as a temperature control; no time stamp is provided for the shrimp.*

[CA] *When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.*

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Observed cooked grilled chicken thawing inside the walk-in cooler with clear plastic wrapping; per staff, chicken was cooked about 2 hours before inspection.*

[CA] *When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.*

[COS] *Clear covering was removed during inspection.*

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

Inspector Observations: *Maximum water temperature at both restroom hand sink is 79F.*

[CA] *Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.*

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: *About 4 bottles of RAID insect spray observed near water heater.*

[CA] *Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used.*

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

Inspector Observations: *Observed bags of carrots stored on the floor inside the walk-in cooler.*

[CA] *Food shall be stored at least 6 inches above the floor to prevent contamination.*

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: *Food debris and food residue observed on multiple non food contact surfaces throughout facility: kitchen shelves, counter tops, exterior of equipment.*

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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: *Bowls are used to scoop bulk food items.*

[CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.

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

Inspector Observations: *No sanitizer bucket observed at sushi prep station; employee is using a wet wiping cloth only with no sanitizer; no active cleaning observed.*

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

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: *Observed about a 1 inch gap between back door frame and floor.*

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

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

Inspector Observations: *1. Several floor tiles are broken in between the cook-line and food prep sink. Food residue observed on walls throughout kitchen.*

[CA] Repair the wall with a durable, smooth, nonabsorbent, and easily cleanable surface.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
water	hand sink	100.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
cooked chicken	cooling in walk-in	116.00 Fahrenheit	
yellow tail fish	sushi display	44.00 Fahrenheit	
raw salmon	walk-in cooler	41.00 Fahrenheit	
raw tuna	sushi display	45.00 Fahrenheit	
chicken	walk-in cooler	38.00 Fahrenheit	
raw salmon	sushi display	41.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
fried shrimp	sushi counter top	76.00 Fahrenheit	
edaname	counter	60.00 Fahrenheit	
miso soup	hot holding	141.00 Fahrenheit	

Overall Comments:

Joint inspection with Jennie Penaloza.

1. Observed Vermin: Documented in the following areas:

- - **A. Observed multiple German cockroaches of several life cycles in all locations of kitchen.**

Live and dead German cockroaches in some areas:

- **in sushi prep area**
- **under and above wall mounted shelvings in kitchen**
- **under soda machine**
- **inside hand soap dispensers**
- **in ceiling light fixtures**
- **under dish machine**

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- on food cutting boards
- throughout kitchen floors
- inside the water heater
- near back door
- by tea dispenser

Observed severe cockroach droppings on walls under wall mounted shelves.

---B. Observed rodent droppings in the following locations within kitchen:

- on wall corner next to sushi boat water ring
- on wall and shelf above 3 comp sink
- on top of 2 door reach in

2. Photographs: Taken for documentation purposes - yes

3. Supervisor Notified: yes

4. Notification: The person in charge during inspection, Heesun Kim, has been informed that the facility must close immediately.

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Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

CLOSURE / PERMIT SUSPENSION NOTICE

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 **7/11/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Heesun Kim
Manager

Signed On: June 27, 2025