

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 FA0206755 - TOKYO SUSHI		Site Address 1715 LUNDY AV 156, SAN JOSE, CA 95131		Inspection Date 09/28/2026		Placard Color & Score YELLOW 59		
Program PR0306211 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SMSJ MANAGEMENT		Inspection Time 11:05 - 15:25			
Inspected By GABRIEL GONZALEZ		Inspection Type ROUTINE INSPECTION		Consent By ANDY				FSC Ji Hae Song 08/04/2027

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						N
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		X			N
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						N
K11	Proper reheating procedures for hot holding	X						
K12	Returned and reservice of food	X						
K13	Food in good condition, safe, unadulterated		X		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	X	
K27	Food separated and protected		
K28	Fruits and vegetables washed	X	
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		
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	X
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

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

Inspector Observations:

[REPEAT] At time of inspection, time as a public health control (TPHC) is used for sushi rice, rice, and eel but food items did not have a time label and timer was not functioning. Per PIC, food items were prepared at approximately 10 AM, less than 1 hour before start of inspection. Written TPHC procedures available but label requirements not being followed.

[CA] When time only is used as a public health control, Potentially Hazardous Foods (PHFs) shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours.

[SA] PIC replaced batteries in timer. Reviewed TPHC procedure.

Follow-up By
10/05/2026

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations:

******MAJOR**** Observed leaf in cornstarch used for tempura batter.**

[CA] Food is adulterated if it bears or contains any poisonous or deleterious substance that may render it impure or injurious to health and shall be discarded immediately.

[COS] Leaf and affected cornstarch were discarded.

Follow-up By
10/05/2026

******MINOR**** Observed container of lemons being stored in ice used for human consumption.**

[CA] Ice that has been used as a medium for cooling the exterior surfaces of food or prepackaged food shall not be used for consumption.

[COS] Container of lemons was removed from ice machine.

Minor Violations

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

Inspector Observations:

Observed food employee washing wiping cloths in the handwashing sink in the kitchen.

[CA] A handwashing facility shall not be used for purposes other than handwashing.

K14 - 3 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 mold-like substance on interior of ice machine and interior corner of food prep sink.

[CA] Food contact surfaces shall be clean.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Observed live cockroach in monitoring trap in sushi prep area and approximately 1 dozen dead cockroaches in various monitoring traps in other areas (under warewash machine and other trap under sushi prep counter). Reviewed most recent pest control report (9/15/2026). No live cockroaches observed in any other location.

[CA] Clean and sanitize area of dead cockroaches, remove soiled traps. PIC is to consult with their pest control company for any additional necessary actions and notify inspector (business card provided for Crystal Grippin) of actions to be taken prior to followup inspection.

Follow-up By
10/05/2026

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

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Inspector Observations:

Observed raw tuna being thawed in a bucket of water at ambient temperature.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

K28 - 2 Points - Fruits and vegetables not washed; 113992

Inspector Observations:

Observed avocados being cut without prior washing.

[CA] Produce shall be thoroughly washed in potable water to remove soil and other contaminants before being cut, combined with other ingredients, cooked, served, or offered for human consumption in ready-to-eat form.

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

Inspector Observations:

Observed aerosol can of insecticide for household use on shelf in food preparation area.

[CA] Only those insecticides, rodenticides, and other pesticides that are necessary and specifically approved for use in a food facility may be used. Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens.

At time of inspection, chlorine sanitizer in sanitizer bucket for wiping cloths measured above 200ppm.

[CA] Chlorine sanitize solution for in-use wiping cloths shall measure 100ppm.

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

Inspector Observations:

Observed unlabeled working containers of white substances identified as sugar, salt, and starch by PIC.

[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

Observed trays of tempura mix and cornstarch on shelf in dry storage area without a lid.

[CA] Cover open containers of food with tight fitting lid when not in use to prevent contamination.

Observed container of soy sauce and ginger stored directly on floor in dry storage area.

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

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: Microfiber towel placed ontop of cooked ready to eat sushi rice. [CA] Remove towel from cooked ready to eat food. [COS] Towel removed.

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

Inspector Observations:

Observed in use wiping cloth in sushi area stored on food preparation surface between uses.

[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

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Inspector Observations:

[REPEAT] Observed toothbrush, toothpaste, employee coats, cell phone, and cold medicine stored in food and food equipment storage areas. Observed an open drink belonging to employee in food preparation area.

[CA] Employee's personal effects (cell phone, car keys, and jackets) shall be stored in employee lockers or other designated areas for employee storage.

At time of inspection, back door was propped open. Large gaps below, above, and within (unused door handle/lock opening) in the screen door.

[CA] Keep back door closed at all times to prevent the entrance and harborage of vermin. Eliminate gaps.

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

Inspector Observations:

Observed accumulation of food residue and grime under shelves and equipment.

[CA] Regularly clean under cooking equipment and shelves to prevent accumulation of debris.

[REPEAT] Observed cracked floor tiles in numerous locations throughout kitchen.

[CA] Floor shall be kept clean and in good repair.

Performance-Based Inspection Questions

Needs Improvement - Proper cooking time & temperatures.

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

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

Measured Observations

Item	Location	Measurement	Comments
Raw fish	Walk-In Cooler	34.00 Fahrenheit	34-39°F range
Albacore	Prep Cooler - Sushi Bar	46.00 Fahrenheit	Cooling from prep
Rice	Rice Warmer - Sushi Bar	83.00 Fahrenheit	TPHC
Salmon	Display Cooler - Sushi Bar	43.00 Fahrenheit	Cooling from prep
Ambient Temperature	Prep Cooler - Sushi Bar	40.00 Fahrenheit	
Ambient Temperature	Display Cooler - Sushi Bar	39.00 Fahrenheit	
Chicken	plated from grill	170.00 Fahrenheit	Final Cook Temperature
Chlorine sanitizer	Dishwasher	50.00 PPM	
Egg	Display Cooler - Sushi Bar	43.00 Fahrenheit	Cooling from prep
Fish	plated from grill	175.00 Fahrenheit	Final Cook Temperature
Eel	Prep Cooler - Kitchen	39.00 Fahrenheit	
Crab	Walk-In Cooler	38.00 Fahrenheit	
salad dressing	reach in refrigerator	39.00 Fahrenheit	
Chlorine sanitizer	Sanitizer Bucket - Kitchen	200.00 PPM	>200 PPM
Rice	Rice Warmer - Kitchen	163.00 Fahrenheit	
Hot Water	2-Compartment Sink	147.00 Fahrenheit	
Warm Water	Handwash Sinks - Restroom	100.00 Fahrenheit	
Rice	Rice Warmer - Prep Area	84.00 Fahrenheit	TPHC
Tuna	Prep Cooler - Sushi Bar	45.00 Fahrenheit	Cooling from prep
Warm Water	Handwash Sinks - Kitchen & Sushi Area	100.00 Fahrenheit	100-113°F
Mackerel	Prep Cooler - Kitchen	39.00 Fahrenheit	
Hot Water	Prep Sink	120.00 Fahrenheit	

Overall Comments:

Inspection with and report written by Crystal G.

Follow product label instructions for thawing raw fish in reduced oxygen packaging.

Shucked oysters obtained in labeled packages from distributor.

A followup inspection will be conducted. The first followup inspection is free of charge. Subsequent followup inspections shall be billed \$290/hour during business hours and \$664 (minimum 2 hours) during non business hours upon availability. Failure to comply may result in enforcement action.

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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 **10/12/2026**. 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: Jaime Blas
Chef

Signed On: September 28, 2026