

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 FA0258508 - SANSEI JAPANESE CUISINE	Site Address 2200 EASTRIDGE LP 9205, SAN JOSE, CA 95122	Inspection Date 08/24/2023
Program PR0378568 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CGE MANAGEMENT, INC	Inspection Time 13:45 - 14:30
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By JASON

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 08/24/2023

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

Inspector Observations: One dead cockroach observed in-between vertical wall mounted shelf above the food preparation area where expanding foam was used to seal gap.

One dead cockroach observed on sticky monitoring trap next to griddle in front service area.

No live activity was observed. No contamination of food or food contact surfaces observed.

Facility was serviced by pest control company on 8/22/2023. Pest control report was provided and reviewed.

[CA] Clean and sanitize area of dead cockroaches.

The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Measured Observations

Item	Location	Measurement	Comments
Ambient	Drawer refrigerator	41.00 Fahrenheit	
Warm water	Hand wash sink	102.00 Fahrenheit	
Hot water	Three-compartment sink	120.00 Fahrenheit	

Overall Comments:

- On-site for follow-up inspection to verify compliance of K23M - rodents, insects, birds, or animals:
- Facility was serviced by pest control on 8/22/2023, the following day after routine inspection.
 - Pest control report was provided and reviewed during follow-up inspection.
- Minor dead activity was observed. See violation above.
- Facility has conducted cleaning and sanitizing of affected areas.
- All holes, gaps, and/or crevices has been sealed and treated.
- Continue to clean and maintain facility free of vermin.

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 **9/7/2023**. 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: Jason Z.
Manager

Signed On: August 24, 2023