

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 FA0254974 - SUSHI CONFIDENTIAL		Site Address 247 E CAMPBELL AV, CAMPBELL, CA 95008		Inspection Date 07/24/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 90 </div>		
Program PR0372177 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name PROJECT WHITELIGHT LLC		Inspection Time 13:45 - 15:30			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By MARIE				FSC Marie Thuillier 10/09/2028

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						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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						S
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				N
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		
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		
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		
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

No major violations were observed during this inspection.

Minor Violations

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: At the bar's 3 comp sink, employee was manually ware-washing and only submerged the dishes in Chlorine sanitizer for approximately 2 seconds.

Note: sanitizer level measured at 100 ppm.

[CA]: Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS]: Employee placed the dishes in the sanitizer compartment for at least 30 seconds.

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

Inspector Observations: Flies observed throughout the kitchen/prep areas. No direct contamination observed.

[CA]: Eliminate evidence of flies in a safe, effective and legal manner. Ensure food and food contact surfaces are protected from possible contamination at all times. Continue to follow pest control service recommendations and monitor for vermin activity. Seal all cracks, crevices, and gaps under any exterior doors to prevent entry and harborage of vermin.

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: At the sushi bar, utensil was stored in stagnant water that measured at 77F.

[CA]: Scoops and utensils shall be stored in water at 135F or above, in a clean and dry container, or in a dipper well with running water at a rate sufficient to flush away loose particles from utensils when storing in between use.

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: Entry door propped open throughout inspection.

[CA]: Facility shall be fully enclosed at all times.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
ambient temp	2 door reach in at bar	40.00 Fahrenheit	
raw scallop	2 door under counter	38.00 Fahrenheit	
water	3 comp sink sushi bar	120.00 Fahrenheit	
raw salmon	prep line cooler 1	40.00 Fahrenheit	
raw salmon	walk in cooler	39.00 Fahrenheit	
water	mop sink	120.00 Fahrenheit	
raw chicken	prep line cooler 2	41.00 Fahrenheit	
tofu	ice bath	41.00 Fahrenheit	
Quat sanitizer	3 comp sink kitchen	200.00 PPM	
white rice	rice cooker	160.00 Fahrenheit	
imitation crab	3 door under counter	41.00 Fahrenheit	
brown rice	rice cooker	156.00 Fahrenheit	
Quat sanitizer	sanitizer bucket at sushi bar	200.00 PPM	
raw tuna	1 door under counter 1	40.00 Fahrenheit	
water	3 comp sink bar	120.00 Fahrenheit	
imitation crab	display case 3	39.00 Fahrenheit	
tofu	1 door under counter 2	40.00 Fahrenheit	
tofu	prep line cooler 2	40.00 Fahrenheit	
miso soup	warmer 1	168.00 Fahrenheit	
raw yellow tail	display case 3	39.00 Fahrenheit	
udon soup	warmer 2	170.00 Fahrenheit	
water	sushi bar hand sink	100.00 Fahrenheit	
shrimp	display case 2	40.00 Fahrenheit	
water	3 comp sink kitchen	120.00 Fahrenheit	
miso soup	stove top	200.00 Fahrenheit	
raw salmon	display case 2	41.00 Fahrenheit	
chlorine sanitizer	dish machine	50.00 PPM	
tempura	prep line cooler 2	36.00 Fahrenheit	
raw salmon	2 door under counter	41.00 Fahrenheit	
unagi	display case 1	38.00 Fahrenheit	
raw tuna	prep line cooler 1	41.00 Fahrenheit	
raw tuna	walk in cooler	38.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
imitation crab	1 door under counter 1	38.00 Fahrenheit	

Overall Comments:

Any new construction, remodeling or structural change to the food facility, removing or installing new equipment, or any significant menu change, must submit complete plans to DEH Plan Check. Plan check requirements may be obtained at [www.https://deh.santaclaracounty.gov/](https://deh.santaclaracounty.gov/)

Plan Check General and Technical Questions:

***Email: dehplanchek@deh.sccgov.org
(408) 918-3400***

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 **8/7/2025**. 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: Randy Musterer
Owner

Signed On: July 24, 2025