

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 FA0209149 - SENDO SUSHI		Site Address 3730 N 1ST ST 115, SAN JOSE, CA 95134		Inspection Date 10/29/2025		Placard Color & Score YELLOW 60		
Program PR0305146 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DS SUSHIYA		Inspection Time 11:30 - 13:15			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By KEN				FSC Not Available

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		X			N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		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							
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		
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	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		
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

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed multiple improper handwashing practices by employees:

- 1) Employee handled raw fish, then washed hands without soap and dried on a reusable wiping cloth prior to handling cooked sushi rolls.
- 2) Employee washed hands without soap or single use towels in the 3-compartment sink prior to handling clean equipment.

[CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur.

[SA] Specialist intervened and instructed employee to properly wash hands before handling ready-to-eat foods. Discussed handwashing policy with PIC.

Follow-up By
11/03/2025

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Observed the only handwash sink in the kitchen was blocked by cooking equipment at the time of inspection. The handwash sink lacked soap and paper towels. In the front sushi station, the handwash sink lacked paper towels. [CA] Handwash station shall be fully accessible and stocked with soap and single use towels at all times. [COS] PIC stocked sinks with portable soap and temporary paper towel rolls.

Follow-up By
11/03/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured multiple foods at improper holding temperatures:

- 1) In the sushi bar area, measured California rolls at 74F. Per employee, California rolls were prepared less than 30 minutes prior and is discarded at the end of service.
- 2) In the sushi bar area, measured sushi rice from 130-135F. Per employee, rice was cooked 1 hour prior and is kept at ambient temperatures.
- 3) On the stovetop, measured cooked chicken from 99-130F. Per employee, chicken was cooked less than 30 minutes prior and is kept on the stovetop during service.

[CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above.

[SA] All foods will be discarded at the end of service (less than 4 hours from initial cooking or removal from temperature control.) Discussed time as a public health control (TPHC) procedures with PIC for California roll and sushi rice. Chicken will be kept on the stovetop in heat for hot holding.

Follow-up By
11/03/2025

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: 1) Food safety certification not available for review. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

2) Actively working employees lack food handler cards. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment. Food handler cards shall be available for review.

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

Inspector Observations: In the employee restroom, measured the maximum water temperature of the hand sink at 68F. [CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility (100-108°F at handwash sinks).

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)

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Inspector Observations: *In the walk-in cooler, observed raw fish and shelled eggs stored above ready-to-eat produce. [CA] Store all raw meat or other raw products of animal origin below ready-to-eat food items. All food shall be separated and protected from cross-contamination.*

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

Inspector Observations: *Observed heavy accumulation of grease and grime on sides of cooking equipment and storage shelves. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Facility lacks appropriate testing materials for chlorine sanitizer. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.*

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: *1) Observed rice paddle is stored in standing water. [CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.*

2) Observed wiping cloth stored in contact with sushi rice. Per PIC, wiping cloth is only used for the top of the rice cooker. [CA] Discontinue storage of wiping cloth with food. Use only approved, food grade cloth or fabric implement for food storage.

3) Observed several pressurized cylinder tanks stored on the floor of the food preparation area. [CA] Pressurized cylinders shall be securely stored and fastened to a rigid structure.

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

Inspector Observations: *Observed soiled wiping cloths are stored directly on food preparation counters. [CA] Wiping cloths shall be stored in an approved sanitizing concentration when not in use.*

Performance-Based Inspection Questions

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

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
tuna	sushi display case	41.00 Fahrenheit	
rice	rice cooker	167.00 Fahrenheit	
miso soup	soup well	181.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
tamago	sushi display case	41.00 Fahrenheit	
chicken	2-door preparation unit (1)	41.00 Fahrenheit	
water	preparation sink	120.00 Fahrenheit	
cooked chicken	stovetop	99.00 Fahrenheit	99-130F. Cooked less than 30 minutes prior.
California roll	preparation counter at sushi bar	74.00 Fahrenheit	Prepared less than 30 minutes prior.
salmon	2-door preparation unit (2)	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
cooked salmon	stovetop	163.00 Fahrenheit	Final cooking temperature.
salmon	walk-in freezer	20.00 Fahrenheit	
tofu	walk-in cooler	41.00 Fahrenheit	
sushi rice	rice cooker at sushi bar	130.00 Fahrenheit	130-135F. Cooked 1 hour prior.
tuna	2-door under counter	41.00 Fahrenheit	

Overall Comments:

A follow-up inspection to verify compliance of major violations will be conducted within three business days. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour (one hour

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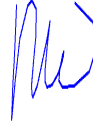
minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.

Completed TPHC procedures for sushi rice and California rolls during inspection.

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 **11/12/2025**. 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



Received By: Ken Dong
Owner
Signed On: October 29, 2025