

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 FA0209469 - TOMISUSHI RESTAURANT		Site Address 4336 MOORPARK AV, SAN JOSE, CA 95129		Inspection Date 02/06/2025		Placard Color & Score GREEN 84		
Program PR0301604 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name KITAMURA, TAKAO		Inspection Time 11:55 - 13:30			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By JUN				FSC Daisuke Ogawa 4/24/28

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						
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						S
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			
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						S
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	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		
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	
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		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: *Unagi and fish held on counter behind the sushi prep line are subject to time rather than temperature but were not time-marked. [CA] Potentially hazardous foods that are subject to time shall be time-marked to be discarded if not used/served within 4 hours.*

[COS] *Employee time-marked the food items.*

Minor Violations

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)

Inspector Observations: *Observed improper refrigeration storage of raw food items. Inside the reach-in cooler across from the cook line - raw chicken and raw beef are stored above ready-to-eat foods. Inside the back two-door upright reach-in, raw oysters are stored above vegetables. [CA] Raw food items shall be stored separate or below ready-to-eat foods. Raw animal products shall also be stored by order of their minimum internal cooking temperatures. For example, raw chicken with a minimum internal cooking temperature shall be stored below raw fish that has a minimum internal cooking temperature of 145F.*

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: *Employee observed shucking oysters at the three compartment sink directly next to the dishwasher and soiled dishes in the sink. [CA] Food preparation shall be conducted at the food preparation area or food preparation sink where it is clean and protected from cross contamination.*

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

Inspector Observations: *Wiping towels around the cook line and food prep area are used, reused, and stored on the food prep surfaces. [CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).*

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

Inspector Observations: *Between the dishwasher and water heater, there are damaged and missing floor tiles allowing standing water to build up on the floor. [CA] Repair floor tiles and maintain it durable, smooth, and easily cleanable.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
Raw fish	Reach-in cooler by cook line	36.00 Fahrenheit	
octopus	Display case cooler	41.00 Fahrenheit	
Raw beef	Reach-in cooler by cook line	39.00 Fahrenheit	
Tofu	Upright reach-in cooler	40.00 Fahrenheit	
Salmon	Display case cooler	41.00 Fahrenheit	
Miso	Hot holding	160.00 Fahrenheit	
Tuna	Display case cooler	40.00 Fahrenheit	
Raw tuna	Upright reach-in cooler	40.00 Fahrenheit	
Raw shell eggs	Upright reach-in cooler	41.00 Fahrenheit	
Egg	Display case cooler	41.00 Fahrenheit	
Raw chicken	Upright reach-in cooler	40.00 Fahrenheit	
Shrimp	Display case cooler	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Raw oysters	Upright reach-in cooler	39.00 Fahrenheit	
Raw chicken	Reach-in cooler by cook line	38.00 Fahrenheit	
Scallops	Display case cooler	41.00 Fahrenheit	
Rice	Hot holding	150.00 Fahrenheit	
Raw shell eggs	Reach-in cooler by cook line	39.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	

Overall Comments:

At start of inspection, manager had noted that the handwash sink by the dishwasher is clogged and a plumber has already been called. As a suitable alternatives, employees were observed using the three compartment sink to wash their hands.

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 2/20/2025. 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: Jun Fugiya
PIC
Signed On: February 06, 2025