

**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**

<b>Facility</b> FA0251469 - TOMI SUSHI & SEAFOOD BUFFET		<b>Site Address</b> 2200 EASTRIDGE LP 2074, SAN JOSE, CA 95122	<b>Inspection Date</b> 01/27/2026
<b>Program</b> PR0365434 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		<b>Owner Name</b> AMANDA MIN LAU	<b>Inspection Time</b> 10:30 - 11:30
<b>Inspected By</b> HENRY LUU	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> SAM C.	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 01/22/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 01/27/2026**

Cited On: 01/23/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 01/27/2026**

Cited On: 01/26/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Compliance of this violation has been verified on: 01/27/2026**

**Minor Violations**

Cited On: 01/27/2026

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

**Inspector Observations: One dead cockroach observed on floor outside of the sushi bar in the dining area.  
 [CA] Clean and sanitize area of dead cockroaches or old droppings.**

Cited On: 01/27/2026

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

**Inspector Observations: Observed build up of grime and food residues observed on equipment:**

- Gaskets of all refrigerators throughout the facility.
- Control panels of the steam table at the noodle bar.
- Rice cookers in the sushi rice preparation area.
- Underneath the table where soiled dishes are staged to be washed.
- Fire extinguishers throughout the kitchen.

**[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.**

Cited On: 01/23/2026

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

**Compliance of this violation has been verified on: 01/27/2026**

Cited On: 01/27/2026

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

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**Inspector Observations:** *Observed numerous areas throughout the kitchen with missing grout in-between floor tiles. Numerous corners of the facility where coved base tiles are missing and/or damaged.*

**[CA]** *The juncture of the floor and wall shall be coved with a 3/8-inch minimum radius coving and shall extend up the wall at least 4 inches. Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable. The floor surfaces shall be smooth, of durable construction, and of nonabsorbent material that is easily cleanable.*

*Build up of dust and/or grease laden dust on ceiling vents in the kitchen.*

**[CA]** *Ceiling vents shall be kept clean and in good repair.*

*Build up of grease, food residue, and/or dust observed on walls by the electrical panels.*

**[CA]** *Walls and/or floors in food preparation area shall be kept clean.*

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Hot water	Three-compartment sink	135.00 Fahrenheit	

## Overall Comments:

- *On-site for operator scheduled follow-up inspection after facility was closed due to evidence of a vermin infestation.*
- *Current inspection is chargeable.*
  
- *Facility has corrected the following:*
  - *K23M - No rodents, insects, birds, or animals:*
    - *Facility has obtained services from pest control company and will continue with daily services for the next three days.*
    - *Facility has requested to maintain a weekly to bi-weekly treatment.*
    - *Facility has deep cleaned and sanitized affected areas.*
    - *Areas where rodent droppings were previously observed have all been cleaned and sanitized per manager.*
  
- *Certain areas observed during the follow-up that still need to be cleaned. See violation above.*
  
- *Facility is hereby authorized to reopen and resume operations.*
  
- *Prior to operating, conduct thoroughly cleaning and sanitization of food AND non-food contact surfaces.*

## FACILITY RE-OPENED / PERMIT REINSTATED

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 2/10/2026. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control




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**Received By:** Sam C.  
Manager

**Signed On:** January 27, 2026