

# 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 FA0265574 - AMAMI SHIMA SUSHI		Site Address 19068 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 01/08/2025	
Program PR0392200 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name AMAMI SHIMA SUSHI CORP.		Inspection Time 18:00 - 18:55
Inspected By HENRY LUU	Inspection Type ROUTINE INSPECTION		Consent By HENRY	FSC Faxiang Li 01/20/2027	

Placard Color & Score
<b>GREEN</b>
<b>89</b>

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						S
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	X			
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records	X						
K09 Proper cooling methods					X		
K10 Proper cooking time & temperatures		X		X			N
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						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		
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		
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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<b>K48</b> Plan review		
<b>K49</b> Permits available		
<b>K58</b> Placard properly displayed/posted		

## Comments and Observations

### Major Violations

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

**Inspector Observations: Final cooking temperature of grilled chicken measured between 150F to 169F.**

**[CA] Chicken shall be cooked to a minimum internal temperature of 165°F or above.**

**[COS] Instructed kitchen employee to continue cooking chicken. Final temperature of the chicken measured between 169F to 175F.**

### Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

**Inspector Observations: Hand wash station in the kitchen was partially obstructed with large soap bottles inside the wash basin.**

**[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.**

**[COS] Obstructions were removed.**

### Performance-Based Inspection Questions

Needs Improvement - Proper cooking time & temperatures.

### Measured Observations

Item	Location	Measurement	Comments
Raw white fish	Two-door upright refrigerator	39.00 Fahrenheit	
Sliced raw fish	Sushi display case	40.00 Fahrenheit	
Raw chicken	Drawer refrigerator	40.00 Fahrenheit	
Chicken katsu	Deep fryer	181.00 Fahrenheit	
Sushi rice	Rice warmer	137.00 Fahrenheit	
Hot water	Three-compartment sink	122.00 Fahrenheit	
Raw steak	Drawer refrigerator	41.00 Fahrenheit	
Cooked rice	Rice warmer	163.00 Fahrenheit	
Quail eggs	Food preparation refrigerator	40.00 Fahrenheit	
Diced tofu	Merchandiser refrigerator	41.00 Fahrenheit	
Imitation crab	Merchandiser refrigerator	40.00 Fahrenheit	
Chlorine sanitizer	Undercounter dish machine	50.00 PPM	
Raw salmon	Two-door upright refrigerator	38.00 Fahrenheit	
Raw shelled eggs	Food preparation refrigerator	38.00 Fahrenheit	
Miso soup	Soup warmer	188.00 Fahrenheit	

### Overall Comments:

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 **1/22/2025**. 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



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**Received By:** Henry Li  
Manager

**Signed On:** January 08, 2025