

**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 FA0204807 - FUKI SUSHI		Site Address 4119 EL CAMINO REAL, PALO ALTO, CA 94306	Inspection Date 09/26/2025
Program PR0302175 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name IO, KEIZO	Inspection Time 13:50 - 15:20
Inspected By JENNIE PENALOZA	Inspection Type LIMITED INSPECTION	Consent By JACKSON WU	

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

**Major Violations**

No major violations were observed during this inspection.

**Minor Violations**

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

**Inspector Observations: Soap dispenser missing at hand sink in the sushi area.**

**[CA] Single-use sanitary towels shall be provided in dispensers; heated-air hand drying device may be substituted for single-use towels.**

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

**Inspector Observations: Hot water of 120F not obtained at 2 comp or 3 comp sink in bar.**

**[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

**Performance-Based Inspection Questions**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
raw salmon	display case	38.00 Fahrenheit	raw fish 41F
raw chicken	prep unit	38.00 Fahrenheit	raw shell eggs - 39 calamari - 31F
rice	rice cooker	136.00 Fahrenheit	
noddles	reach in	39.00 Fahrenheit	tofu - 37F
scallop	refrigeration unit	39.00 Fahrenheit	hamachi - 41F raw tuna - 29F

**Overall Comments:**

**OWNERSHIP CHANGE INFORMATION**

**NEW FACILITY NAME:**     FUKI SUSHI    

**NEW OWNER:**     TIGER DRAGON PAOLO ALTO LLC    

**Observed CA business registration letter with owner information.**

**The applicant has completed the facility evaluation application process for an Environmental Health Permit .**

**The permit category for this facility is FP 14. An invoice for the permit fee in the amount of \$1,723.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.**

**The Environmental Health Permit will be effective: 10/01/2025 - 09/31/2026 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.**

**An official permit will be mailed to the address on file and shall be posted in public view upon receipt.**

**\*Structural Review inspection conducted on   9/26/25**

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**\*\* Any menu or operation change that results in or requires modification to the kitchen including the addition of any cooking equipment or equipment with plumbing are required to be submitted to this department's Plan Check for review and approval prior to installation and use. Equipment that are added without prior submittal are considered unapproved and will be subject to enforcement action. Information on Plan Check requirements and forms can be located online at [www .Ehinfo.org](http://www.Ehinfo.org) or contact Plan Check at 408-918-3400.**

**\*Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 **10/10/2025**. 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



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Received By: Jackson Wu  
Owner

Signed On: September 26, 2025