

# 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 FA0258508 - SANSEI JAPANESE CUISINE	Site Address 2200 EASTRIDGE LP 9205, SAN JOSE, CA 95122	Inspection Date 09/22/2022
Program PR0378568 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CGE MANAGEMENT, INC	Inspection Time 13:35 - 14:25
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By JASON

Placard Color & Score

**YELLOW**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 09/22/2022

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

**Inspector Observations: Cook line employee observed drinking from beverage and then attempting to continue onto food preparation without washing hands. [CA] Ensure employees are washing hands as required. Properly wash hands using warm water, hand soap, and dry with single use paper towels. Remove gloves prior to hand washing. [COS] Instructed employee to wash hands.**

Follow-up By  
09/27/2022

Cited On: 09/21/2022

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

**This violation found not in compliance on 09/22/2022. See details below.**

Cited On: 09/21/2022

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 114125(b), 114141

**This violation found not in compliance on 09/22/2022. See details below.**

Cited On: 09/21/2022

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

**This violation found not in compliance on 09/22/2022. See details below.**

Cited On: 09/22/2022

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

**Inspector Observations: Cockroach activity observed in the following areas:**

- One dying cockroach observed on the floor by the metal door jamb between the front service area and back kitchen.

- One live cockroach observed on the underside of the lip of the transformer with heavy accumulation of cockroach feces.

**Per PIC, facility was serviced by pest control company on 9/21/2022. Pest control reports were unavailable for review.**

**[CA] Continue to clean and maintain facility free of vermin. Sanitize all affected areas. [COS] PIC abated live cockroaches.**

Follow-up By  
09/27/2022

#### Minor Violations

Cited On: 09/22/2022

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: Drawer refrigerator observed with thermostat showing at 56F. [CA] Refrigeration must be capable of maintaining PHFs at 41F or below. Ensure unit is working properly prior to storing PHF inside.**

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## Measured Observations

Item	Location	Measurement	Comments
Hot water	Three-compartment sink	123.00 Fahrenheit	

## Overall Comments:

- On-site for follow-up inspection after facility was closed due to vermin infestation.
- Facility is hereby authorized to reopen and resume operation.
- Continue to clean and maintain facility free of vermin.
- Clean and sanitize all food contact surfaces and equipment prior to reopening.
- Two major violations were observed. Facility has earned a Conditional Pass.
- A chargeable follow-up inspection will be conducted within two to three business days.

**Note:** All operations are to cease when Environmental Health Permit is suspended and facility has been ordered to immediately close. This includes any and all food preparations and sales. If facility is found to be operating while permit is suspended, further enforcement actions will be taken.

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 **10/6/2022**. 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: Jason  
PIC  
Signed On: September 22, 2022