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

K47 Signs posted; last inspection report available



Facility	Site Address	CTION REPORT		Inenecti	on Date	٦,			
FA0251469 - TOMI SUSHI & SEAFOOD BUFFET		E LP #2074, SAN JOSE, CA	95122		3/2024	╝		Color & Sco	
Program PR0365434 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEI	ES RC 3 - FP17	Owner Name TOSHI FOOD SERVIO	CES INC		on Time	Ш	GR	EE	N
Inspected By Inspection Type	Consent By	FSC Wosen		10.00	7 11.00	11	7	77	
HENRY LUU ROUTINE INSPECTION	SAM C.	05/18/2				╝╚			
RISK FACTORS AND INTERVENTIONS			IN	Ol Major	UT Minor	COS/SA	N/O	N/A	PBI
K01 Demonstration of knowledge; food safety certification	n		Х						S
ког Communicable disease; reporting/restriction/exclusions	ion		Х						
No discharge from eyes, nose, mouth			Х						S
кои Proper eating, tasting, drinking, tobacco use			Х						
ко5 Hands clean, properly washed; gloves used properl	у		Х						
ков Adequate handwash facilities supplied, accessible	-		Х						
кот Proper hot and cold holding temperatures			Х						S
K08 Time as a public health control; procedures & record	ds		Х						
K09 Proper cooling methods							Х		
K10 Proper cooking time & temperatures			X						
K11 Proper reheating procedures for hot holding			Х						
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			1 ×		Х				
K17 Compliance with Gulf Oyster Regulations					Λ.			Х	
K18 Compliance with variance/ROP/HACCP Plan								X	
K19 Consumer advisory for raw or undercooked foods			Х						
	ada not baing offered								
K20 Licensed health care facilities/schools: prohibited fo	ods not being oliered							Х	
K21 Hot and cold water available			X						
K22 Sewage and wastewater properly disposed			Х						
K23 No rodents, insects, birds, or animals				Х		Χ			_
GOOD RETAIL PRACTICES								OUT	cos
Person in charge present and performing duties									
Proper personal cleanliness and hair restraints									
Approved thawing methods used; frozen food									
Food separated and protected									
Fruits and vegetables washed									
K29 Toxic substances properly identified, stored, used									
Food storage: food storage containers identified									
K31 Consumer self service does prevent contamination									
K32 Food properly labeled and honestly presented									
Nonfood contact surfaces clean								Х	
Warewash facilities: installed/maintained; test strips								Х	
K35 Equipment, utensils: Approved, in good repair, adec									
K36 Equipment, utensils, linens: Proper storage and use)								
Vending machines									
K38 Adequate ventilation/lighting; designated areas, use	1								
K39 Thermometers provided, accurate								Χ	
K40 Wiping cloths: properly used, stored									
K41 Plumbing approved, installed, in good repair; proper	backflow devices							Х	
K42 Garbage & refuse properly disposed; facilities maint	ained								
K43 Toilet facilities: properly constructed, supplied, clear	ned								
K44 Premises clean, in good repair; Personal/chemical	storage; Adequate vern	nin-proofing						Χ	
K45 Floor, walls, ceilings: built,maintained, clean								Х	
K46 No unapproved private home/living/sleeping quarter	'S								
K47 Signs posted: last inspection report available									

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Facility FA0251469 - TOMI SUSHI & SEAFOOD BUFFET				Inspection Date 08/08/2024	
Program Owner Name Inspection PR0365434 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 TOSHI FOOD SERVICES INC 10:00 - 1					
K48 Plan review					
K49 Permits available					
K58 Placard properly displayed/posted					

Comments and Observations

Major Violations

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

Inspector Observations: Observed two live cockroaches inside the crevice of the top most plastic shelf/wall mount on the dry storage rack inside the dry storage room.

No other live or dead activity was observed throughout the facility.

Observed 5+ old rodent droppings on the floor below the water softener tank and storage shelf at the server station in front of the sushi section of the buffet.

Manager stated that facility was serviced weekly, however, pest control has began servicing the facility biweekly.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

[COS] Manager abated live cockroaches and instructed employees to clean and sanitize all affected areas.

Numerous live flies observed throughout kitchen.

[CA] Use any and all approved methods to abate live flies.

Minor Violations

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Shellstock tags observed maintained commingled inside basket at the preparation area. [CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.

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

Inspector Observations: Observed heavy accumulation of food debris and food residues on non-food contact surfaces:

- Refrigerator door handles throughout the facility.
- On top of the reach-in refrigerator that is placed under the center island preparation area at the left side of the itchen.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris. Equipment food-contact surfaces and utensils shall be clean to sight and touch.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Facility lacks test strips and/or device used to measure the high-temperature dish machine. Machine required multiple cycles before proper sanitization temperature was achieved.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: Numerous refrigerators lack thermometers.

[CA] A thermometer +/- 2°F shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

Facility FA0251469 - TOMI SUSHI & SEAFOOD BUFFET	Site Address 2200 EASTRIDGE LP #2074, SAN JOSE, CA 95122		Inspection Date 08/08/2024
Program PR0365434 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name TOSHI FOOD SERVICES INC	Inspection Time 10:00 - 11:30

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed leaks on waste drain pipes on numerous preparation sinks.

Main water valve for hot water at the two-compartment food preparation sink was turned off due to leaky faucet.

[CA] Repair plumbing fixture and maintain in clean and good repair. Liquid waste must drain into a floor sink or other approved type of receptor.

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, 114256, 114256, 114256, 114257, 114257, 114259, 11

Inspector Observations: Observed numerous sticky fly traps throughout the kitchen. [CA] Use approved methods to eliminate flies in the food preparation area.

Inoperable upright refrigerator maintained inside the dry storage room.

[CA] The premises of a food facility shall be free of litter and items that are unnecessary to the operation or maintenance of the facility, such as equipment that is nonfunctional or no longer used.

Side door of the facility maintained opened during inspection.

[CA] Keep door closed at all times to prevent the entrance and harborage of vermin.

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

Inspector Observations: Heavy accumulation of blacked dust on ceiling and ceiling fans at the left side kitchen. [CA] Ceiling and ceiling vents shall be kept clean and in good repair.

Numerous broken floor tiles and coved base tiles observed throughout the facility.

[CA] 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.

Heavy accumulation of food debris observed on floors, especially underneath and behind refrigeration units. [CA] Walls and/or floors in food preparation area shall be kept clean. Regularly clean under equipment to prevent accumulation of debris.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Facility FA0251469 - TOMI SUSHI & SEAFOOD BUFFET	Site Address 2200 EASTRIDGE LP #2074, SAN JOSE, CA 95122		Inspection Date 08/08/2024
		Owner Name	Inspection Time
PR0365434 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		TOSHI FOOD SERVICES INC	10:00 - 11:30

Measured Observations

Item	Measured Observations			
Policy Tuno door reach in refrigerator 1	<u>Item</u>	<u>Location</u>	Measurement	Comments
Pout	Sticky rice in lotus leaf	Three-door upright refrigerator -	41.00 Fahrenheit	
Pout		, , ,		
Dood BIO pork Two door reach-in refrigerator 10.00 Entronhibit 10.00 Entronhib	Poke	· ·	41.00 Fahrenheit	
Deced Biol pook				
Branchis toup dumpling Three door upoth refigerator - mode station Three door reachine refigerator - mode s	Diced BBQ pork		40.00 Fahrenheit	
Name		-		
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Raw oysters on half shell	enangna seap aamping	· · · ·	10.00 1 4	
Marie	Raw oysters on half shell		39 00 Fahrenheit	
Tuna sahimi	raw oyotore on hall choll	· · ·	oo.oo r amomon	
Sulmon sashimi	Tuna sashimi		38 00 Fahrenheit	
Salmon sashimi	Tuna Sasmini		00.00 i dilicilicit	
Middle Natione Midd	Salmon sashimi		35 00 Fahrenheit	
Prime	Odinion Sasilini	· · · · · ·	55.00 i amemien	
	Chrimp dumpling		41.00 Eahranhait	
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Facility FA0251469 - TOMI SUSHI & SEAFOOD BUFFET	Site Address 2200 EASTRIDGE LP #2074, SAN JOSE, CA 95122		Inspection Date 08/08/2024
Program PR0365434 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name TOSHI FOOD SERVICES INC	Inspection Time 10:00 - 11:30

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Tomi Sushi & Seafood Buffet

NEW OWNER: Amanda Min Lau

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

The permit category for this facility is FP17. An invoice for the permit fee in the amount of \$2,011.00 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: 09/01/2024 - 08/31/2025 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 08/08/2024

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 8/22/2024. 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: Sam C.

Manager

Signed On: August 08, 2024