

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 FA0251469 - TOMI SUSHI & SEAFOOD BUFFET		Site Address 2200 EASTRIDGE LP #2074, SAN JOSE, CA 95122		Inspection Date 08/08/2024		Placard Color & Score <div style="font-size: 2em; font-weight: bold; text-align: center;">GREEN</div> <div style="font-size: 3em; font-weight: bold; text-align: center;">77</div>		
Program PR0365434 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name TOSHI FOOD SERVICES INC		Inspection Time 10:00 - 11:30			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By SAM C.				FSC Wosen Cheng 05/18/2028

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures	X						S
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods					X		
K10	Proper cooking time & temperatures	X						
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		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	X	
K34	Warewash facilities: installed/maintained; test strips	X	
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		X
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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		X
K45	Floor, walls, ceilings: built, maintained, clean		X
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

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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 kitchen.

[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.*

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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, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

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.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Sticky rice in lotus leaf	Three-door upright refrigerator - dry storage	41.00 Fahrenheit	
Poke	Two-door reach-in refrigerator - sushi station	41.00 Fahrenheit	
Diced BBQ pork	Two-door reach-in refrigerator - left side kitchen	40.00 Fahrenheit	
Shanghai soup dumpling	Three-door upright refrigerator - noodle station	40.00 Fahrenheit	
Raw oysters on half shell	One-door upright refrigerator - dry storage	39.00 Fahrenheit	
Tuna sashimi	Two-door reach-in refrigerator - sushi station	38.00 Fahrenheit	
Salmon sashimi	Two-door upright refrigerator - middle kitchen	35.00 Fahrenheit	
Shrimp dumpling	Three-door upright refrigerator - noodle station	41.00 Fahrenheit	
Chow mein noodles	Buffet line	156.00 Fahrenheit	
Imitation crab	Walk-in refrigerator	41.00 Fahrenheit	
Cooked crawfish	Walk-in refrigerator	40.00 Fahrenheit	
Wontons	Three-door reach-in refrigerator - noodle station	40.00 Fahrenheit	
Raw shrimp	Two-door reach-in refrigerator - left side kitchen	41.00 Fahrenheit	
Lamb stew	Walk-in refrigerator	40.00 Fahrenheit	
Surface temperature	High-temperature dish machine	163.50 Fahrenheit	DishTemp
Hot water	Three-compartment sink	125.00 Fahrenheit	
Raw salmon head	Food preparation refrigerator - BBQ station	41.00 Fahrenheit	
Beef stew	Sauce warmer - noodle station	160.00 Fahrenheit	
Beef stew	Buffet line	179.00 Fahrenheit	Final reheating temperature
Cooked conch	Two-door reach-in refrigerator - sushi station	40.00 Fahrenheit	
Cooked porridge	Walk-in refrigerator	40.00 Fahrenheit	
Warm water	Hand wash sink - middle of kitchen	110.00 Fahrenheit	
Shrimp dumplings	Buffet line - noodle station	165.00 Fahrenheit	
Mussels	Walk-in refrigerator	41.00 Fahrenheit	
Cooked octopus	Two-door reach-in refrigerator - sushi station	40.00 Fahrenheit	
Custard bun	Dim sum steamer	167.00 Fahrenheit	
Deep fried pork	Ascend three-door upright refrigerator	40.00 Fahrenheit	
Hot water	Food preparation sinks - left side kitchen	123.00 Fahrenheit	
Raw pooled eggs	Two-door reach-in refrigerator - left side kitchen	41.00 Fahrenheit	
Parcooked roast pork belly	Walk-in refrigerator	41.00 Fahrenheit	
Quartered tomatoes	Walk-in refrigerator	40.00 Fahrenheit	
White fish sashimi	Two-door upright refrigerator - middle kitchen	39.00 Fahrenheit	
Fried crab	Walk-in refrigerator	41.00 Fahrenheit	
Preserved egg porridge	Soup warmer	181.00 Fahrenheit	
Raw chicken wings	Ascend three-door upright refrigerator	41.00 Fahrenheit	
Cooked salmon	Grill - BBQ station	173.00 Fahrenheit	Final cooking temperature
Hot and soup soup	Soup warmer	157.00 Fahrenheit	
Shrimp and broccoli	Buffet line	149.00 Fahrenheit	
Custard buns	Buffet line - noodle station	169.00 Fahrenheit	
Steamed oysters	Walk-in refrigerator	41.00 Fahrenheit	

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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