

**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**

<b>Facility</b> FA0203207 - GOKU SUSHI		<b>Site Address</b> 201 TENNANT STATION, MORGAN HILL, CA 95037		<b>Inspection Date</b> 12/05/2023	
<b>Program</b> PR0302655 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> GOKU SUSHI MH INC		<b>Inspection Time</b> 13:45 - 15:30
<b>Inspected By</b> GINA STIEHR	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> MULJADI GHANDRA	<b>FSC</b> Muljadi Ghandra 05/23/2025		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>75</b>

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						
K02 Communicable disease; reporting/restriction/exclusion	X						S
K03 No discharge from eyes, nose, mouth	X						
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				S
K07 Proper hot and cold holding temperatures		X		X			N
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						S
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	X	
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	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
K40 Wiping cloths: properly used, stored		X
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		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

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

**Inspector Observations:** *Observed potentially hazardous food that measured in the temperature danger zone located on a rolling cart (sushi rice 88F-117F) and in the food prep cold hold unit (pork 52F). The pork was stored above the chill line in the metal insert. [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Discontinue overfilling metal inserts in the food prep cold hold unit. Keep sushi rice under temperature control or time control (TPHC- Time as Public Health Control). TPHC would involve filling out the Department's TPHC form, time mark the food for 4 hours and discard the food at the end of the 4 hour mark. [COS] PIC time-marked the food and will discard at the end of the 4 hour time frame. PIC voluntarily discarded the pork above the chill line.*

### Minor Violations

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

**Inspector Observations:** *Paper towel dispenser was broken at the very front handwash station. The PIC had a roll of paper towels next to the handwash sink. [CA] Provide sanitary single use paper towels in a dispenser at the handwash stations.*

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

**Inspector Observations:** *Observed open bulk food items in the dry storage room. [CA] Store open bulk foods in approved NSF containers with tight fitting lids.*

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:** *Observed new piece of equipment added to facility (sake warmer). [CA] Provide specifications for the unit to the inspector by 12/15/23 or remove from the premises.*

**Observed scoops stored in standing water. [CA] Time mark the scoops in the scoop water to be washed and sanitized at least every 4 hours OR keep in ice water.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations:** *Observed scoops in bulk food bins to touch the food. [CA] Store scoops in a way so the handle does not contact the food.*

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

**Inspector Observations:** *Facility did not have a probe thermometer. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.*

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations:** *Observed soiled wiping cloths stored directly on food prep surface area. [CA] Store wiping cloths in sanitizer bucket with 100ppm of chlorine or 200ppm of quat.*

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 an open drink above food prep cold hold unit as well as a bottle of medication next to the food prep surface. [CA] Keep employee belongings and drinks separate and away from food prep and food storage areas.*

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

**Inspector Observations:** *Missing ceiling panel in food storage room. [CA] Replace missing ceiling panel.*

## Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

## Measured Observations

Item	Location	Measurement	Comments
salmon	walk-in cooler	41.00 Fahrenheit	
chicken	food prep surface	109.00 Fahrenheit	109F-117F cooling
chicken	grill	169.00 Fahrenheit	
chicken	walk-in freezer	28.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
gyoza	food prep cold hold	42.00 Fahrenheit	
scallops	lowboy refrigerator	40.00 Fahrenheit	
sushi rice	rolling cart	117.00 Fahrenheit	cooked 30 min prior
hot water	food prep sink	120.00 Fahrenheit	
soft shelled crab	food prep surface	66.00 Fahrenheit	cooling
shrimp tempura	food prep surface	87.00 Fahrenheit	cooling
salmon	display cooler	42.00 Fahrenheit	
sushi rice	rolling cart	88.00 Fahrenheit	cooked 1 hour prior
pork	food prep cold hold unit	52.00 Fahrenheit	
hamachi	walk-in cooler	35.00 Fahrenheit	
chlorine	warewash machine	50.00 PPM	

## 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 **12/19/2023**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control




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**Received By:** Muljadi Ghandra  
Owner

**Signed On:** December 05, 2023