

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 FA0201814 - SHIROI SUSHI		Site Address 14103 WINCHESTER BL C, LOS GATOS, CA 95032		Inspection Date 06/03/2025		Placard Color & Score GREEN 77		
Program PR0302691 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name SHIROI NEKO, LLC		Inspection Time 10:30 - 11:40			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By ALDO/DAVID				FSC

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						
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						S
K09	Proper cooling methods		X		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				

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		
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
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		
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

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *In the 2 door reach in unit, rice measured at 45F. Per Staff, rice was cooked and cooled down last night. Rice completely covered in saran wrap.*

[CA]: *Potentially Hazardous Foods shall be cooled from 135F to 70F within 2 hours and then from 70F to 41F within 4 hours (6 hours total).*

Approved cooling methods include;

1. *Placing the food in shallow, heat-conductive pans.*
2. *Separating the food into smaller or thinner portions.*
3. *Using rapid cooling equipment (no plastic bins or containers).*
4. *Adding ice as an ingredient.*
5. *Using ice paddles.*
6. *Placing containers in an ice bath, stirring food frequently.*
7. *In accordance to an approved HACCP Plan*

[COS]: *Rice voluntarily discarded.*

Minor Violations

K14 - 3 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, 14125(b), 114141

Inspector Observations: *Under counter dish machine was dispensing 0 ppm Chlorine sanitizer. No active ware-washing.*

[CA]: *Dish machine shall be capable of dispensing 50 ppm of Chlorine sanitizer.*

Note: *facility will be manually ware-washing at 3 comp sink using Quat sanitizer until dish machine is assessed and properly functioning.*

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: *On the menu, the disclosure is not specified to the specific foods that are undercooked/raw.*

[CA]: *Provide disclosure description or identification for undercooked/raw food items.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Small flies at front bar area.*

[CA]: *Remove small flies using safe, approved and effective methods. Ensure food and food contact surfaces are protected at all times from possible contamination. Remove any standing water in facility.*

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: *Missing testing method (for ex: test strips) for Chlorine sanitizer.*

[CA]: *Provide testing method for Chlorine sanitizer.*

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: *Disposable plastic container used as scoop for rice.*

[CA]: *Discontinue storage of handle-less food equipment not approved for use as scoops. Provide food-grade scoops with handles for scooping.*

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

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Inspector Observations: *Personal items such as cellphone, keys, and open beverage cup on prep table.*

[CA]: *Personal items shall be stored in a designated area separate from food and food contact surfaces.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
imitation crab	2 door under counter	41.00 Fahrenheit	
tofu	prep line	41.00 Fahrenheit	
salad dressing with dairy	2 door under counter 2	37.00 Fahrenheit	
water	restroom hand sink	100.00 Fahrenheit	
raw chicken	prep line	41.00 Fahrenheit	
water	prep sink	120.00 Fahrenheit	
tofu	2 door under counter 2	41.00 Fahrenheit	
unagi	3 door under counter	41.00 Fahrenheit	
raw scallop	3 door under counter	40.00 Fahrenheit	
water	front hand sink	100.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
tuna	2 door under counter	40.00 Fahrenheit	
Quat sanitizer	3 comp sink	200.00 PPM	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: SHIROI SUSHI

NEW OWNER: MV INVESTMENT GROUP LLC

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

The permit category for this facility is FP 10. An invoice for the permit fee in the amount of \$1,107.00 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: 07/01/2025 - 06/30/2026. 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 06/03/2025**

***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 **6/17/2025**. 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.

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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: Sunku Kim
Owner

Signed On: June 03, 2025