

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 12/10/2024
Program PR0365434 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17	Owner Name AMANDA MIN LAU	Inspection Time 09:10 - 10:00
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By TOM

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/04/2024

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

Compliance of this violation has been verified on: 12/09/2024

Cited On: 12/04/2024

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 12/09/2024

Cited On: 12/04/2024

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 12/09/2024

Cited On: 12/04/2024

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

Compliance of this violation has been verified on: 12/09/2024

Cited On: 12/04/2024

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

Compliance of this violation has been verified on: 12/10/2024

Cited On: 12/09/2024

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

Compliance of this violation has been verified on: 12/10/2024

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
Surface temperature	High temperature dish machine	161.00 Fahrenheit	DishTemp
Hot water	Three-compartment sink	128.00 Fahrenheit	

Overall Comments:

- On-site for chargeable follow-up after facility was closed due to evidence of a vermin infestation during the first follow-up conducted on 12/9/2024.

- Facility has corrected the following:

- K23M - Observed rodents, insects, birds, or animals:
 - Facility was treated by licensed pest control service on 12/9/2024.
 - Pest control report was emailed to district inspector for review prior to inspection.
 - Facility has deep cleaned and sanitized all affected areas.

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- No live or dead activity was observed during the follow-up inspection.

- Facility is hereby authorized to reopen and resume operations.

- Prior to reopening, clean and sanitize all food contact surfaces; serving utensils, knives, cutting boards, preparation tables, etc.

- Continue to address all other violations noted on previous inspection report.

- Deep clean areas of heavy food debris and/or grease accumulation - in-between fryers, cooking equipment, behind reach-in refrigerator at the noodle station, ventilation hood and hood filters, etc.

- Inspect all incoming materials and replacing all cardboard containers with plastic containers with rigid lids.

- This Division recommends maintaining weekly service until activity has subsided.

FACILITY RE-OPENED / PERMIT REINSTATED

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 **12/24/2024**. 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: Anna W.
PIC
Signed On: December 10, 2024