

# 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

- No Placard Color



## OFFICIAL INSPECTION REPORT

|                                                                          |                                                      |                                  |
|--------------------------------------------------------------------------|------------------------------------------------------|----------------------------------|
| Facility<br>FA0211815 - GA - FOOD FEST AFC SUSHI BAR                     | Site Address<br>2401 AGNEW RD, SANTA CLARA, CA 95054 | Inspection Date<br>06/30/2025    |
| Program<br>PR0303125 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>CALIFORNIA'S GREAT AMEF                | Inspection Time<br>15:10 - 16:10 |
| Inspected By<br>THAO HA                                                  | Inspection Type<br>LIMITED INSPECTION                | Consent By<br>VANNY PHAM         |

Placard Color & Score

N/A  
N/A

### Comments and Observations

#### Major Violations

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

**Inspector Observations:** *Sriacha mayonnaise sauce measured to be 78F and 79F in squeeze bottles on food prep surfaces. Per operator sriacha mayo was made this morning and unsure she placed squeeze bottles out for use. [CA] Keep PHFs at 41F or below for cold holding. Active prep shall not exceed 2 hours. [COS] Sriacha mayo was VC&D.*

#### Minor Violations

No minor violations were observed during this inspection.

#### Performance-Based Inspection Questions

N/A

#### Measured Observations

| Item            | Location                        | Measurement       | Comments |
|-----------------|---------------------------------|-------------------|----------|
| Mayonaise       | 1 door prep cooler by back door | 36.00 Fahrenheit  |          |
| Spicy Mayo      | Squeeze bottle counter top      | 79.00 Fahrenheit  |          |
| Quat ammonia    | 3-comp sink                     | 200.00 Fahrenheit |          |
| Salmon          | 1 door prep cooler by front     | 31.00 Fahrenheit  |          |
| Warm water      | handwash sink                   | 100.00 Fahrenheit |          |
| Hot water       | 3-comp sink                     | 120.00 Fahrenheit |          |
| Immetation crab | Walk in cooler                  | 40.00 Fahrenheit  |          |

#### 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 **7/14/2025**. 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.

#### 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: Robert P Delaree  
Executive Chef  
Signed On: June 30, 2025