

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 FA0252346 - TRUYA SUSHI	Site Address 3255 S WHITE RD, SAN JOSE, CA 95148	Inspection Date 12/27/2024
Program PR0376985 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TRUYA SUSHI SJ INC	Inspection Time 12:20 - 13:20
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By VAN HUY NGUYEN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 12/23/2024

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

Compliance of this violation has been verified on: 12/27/2024

Cited On: 12/23/2024

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

Compliance of this violation has been verified on: 12/27/2024

Minor Violations

Cited On: 12/27/2024

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, 114125(b), 114141

Inspector Observations: There was a very low sanitizer concentration on the mechanical dishwasher.

[CA] Whenever sanitizing of utensils/equipment is conducted, a 50 ppm chlorine must be detected on the mechanical dishwasher. Please contact the dishwasher company to adjust the chlorine level immediately. Until then, washing of dishes must be conducted manually in the three compartment warewash sink with 100 ppm chlorine.

Follow-up By
12/27/2024

Cited On: 12/27/2024

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: Repeated violation: The facility uses vinegar to acidify the rice to keep it at room temperature. It also deals with raw fish.

[CA] If a facility uses special processing to store to improve the shelf life of potentially hazardous food products like rice must write a HACCP plan and standard operational procedure (SOP) to identify and evaluate the critical control points. Please provide a HACCP plan SOP for the facility.

Follow-up By
01/03/2025

Cited On: 12/27/2024

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

Inspector Observations: Repeated violation: Some food products on boxes were stored directly on the floor or on milk crate back in the storage area and inside the walk-in cooler.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on approved shelf or dunnage rack.

Follow-up By
12/27/2024

Cited On: 12/27/2024

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

Inspector Observations: Couple of wet/soiled wiping cloths were stored on the counters.

[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

Follow-up By
12/27/2024

Cited On: 12/27/2024

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

Inspector Observations: Repeated violaton: Food residue and slime buildup was observed on the floor and the floor sinks located below the preparation and wash sinks.

[CA] Conduct a thorough and regular cleaning on the floor areas.

Follow-up By
12/27/2024

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Measured Observations

Item	Location	Measurement	Comments
Chicken	Preparation fridge	41.00 Fahrenheit	
Salmon	Display case	34.00 Fahrenheit	
Chlorine	Mechanical dishwasher	50.00 PPM	
Tuna	Undercounter fridge	35.00 Fahrenheit	

Overall Comments:

Note: This is a follow-up inspection to the routine inspection that was conducted on 12/23/24. The facility was issued a conditional pass for failing to keep potentially hazardous food on approved temperature range and for lack of soap and paper towel supplies in the handwash station.

During today's follow-up inspection, all potentially hazardous food products were stored on approved temperature zone. The handwash stations have soap and paper towel supplies too. Therefore, the facility is issued a pass green placard. However, the above repeated violations must be corrected immediately as well.

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 **1/10/2025**. 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: Van Huy Nguyen
Manager
Signed On: December 27, 2024