

County of Santa Clara
Department of Environmental Health
Consumer Protection Division

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OFFICIAL INSPECTION REPORT

Facility FA0212552 - OMEE J FUSION SUSHI GRILL & BAR		Site Address 4477 STEVENS CREEK BL, SANTA CLARA, CA 95051		Inspection Date 02/12/2025	
Program PR0306807 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name JUNG, JAE HWAN		Inspection Time 11:30 - 13:00
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION	Consent By JAE	FSC Tawoon Jung 7/1/28		

Placard Color & Score
GREEN
86

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						
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						N
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	X						
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		X			N
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						S
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		
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	X	
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

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, 14125(b), 114141

Inspector Observations: Quat sanitizer at the three compartment sink was measured at 0 ppm while employees were observed washing utensils. [CA]

Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS] Employee prepared the three compartment sink again with quat sanitizer measured at 200 ppm.

Minor Violations

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: Bowls are used as scoops and stored inside bulk food containers. [CA] Use approved utensils with a handle for use with bulk foods to prevent cross-contamination.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Drain line from ice machine extends into the floor sink. [CA] Provide a minimum of a 1 inch air gap between the end of equipment drain lines and the rim of the floor sink to protect equipment from back flow contamination.

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: 1) Floor tiles are missing in areas behind the sushi counter. [CA] Replace missing tiles and maintain floors in good repair where it is durable, smooth, and easily cleanable.

2) Employee's personal drink is stored on top of the food prep unit. [CA] Employee's personal items shall be stored in a designated location where it would not cross-contaminate other food items.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
Tuna	Food prep unit insert	39.00 Fahrenheit	
Raw shrimp	Food prep unit insert by cook line	37.00 Fahrenheit	
Sushi rice	Behind sushi counter	80.00 Fahrenheit	Subject to time
Hot water	Handwash sink	100.00 Fahrenheit	
Shrimp	Food prep unit insert	38.00 Fahrenheit	
Raw scallops	Reach-in of food prep unit	39.00 Fahrenheit	
Rice	Hot holding in kitchen	162.00 Fahrenheit	
Salmon	Food prep unit insert	37.00 Fahrenheit	
Fish cake	Food prep unit insert by prep table	40.00 Fahrenheit	
Tofu	Food prep unit insert by cook line	39.00 Fahrenheit	
Raw chicken	Food prep unit insert by cook line	40.00 Fahrenheit	
crab	Food prep unit insert	37.00 Fahrenheit	
Tuna	Reach-in of food prep unit	38.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	50.00 PPM	
Fish	Cooked	155.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Quat sanitizer	Three compartment sink	0.00 PPM	Measured at 200 ppm after COS
Raw beef	Food prep unit insert by cook line	40.00 Fahrenheit	

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Overall Comments:

Discussed with PIC about ensure soap and single-use paper towels are always readily available at all handwash sinks when operating.

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 2/26/2025. 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: Jae Jung
Manager

Signed On: February 12, 2025