

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 02/06/2024 | |
| Program PR0365434 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 | | | Owner Name TOSHI FOOD SERVICES INC | | Inspection Time 13:00 - 16:45 |
| Inspected By HENRY LUU | Inspection Type ROUTINE INSPECTION | | Consent By SAM | FSC Wosen Cheng 5/18/2028 | |

| |
|-----------------------|
| Placard Color & Score |
| GREEN |
| 76 |

| RISK FACTORS AND INTERVENTIONS | IN | OUT | | COS/SA | N/O | N/A | PBI |
|---|----|-------|-------|--------|-----|-----|-----|
| | | Major | Minor | | | | |
| K01 Demonstration of knowledge; food safety certification | X | | | | | | S |
| 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 | | 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 | | | | | | |
| 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 | X | |
| 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 | | X |
| K40 Wiping cloths: properly used, stored | | X |
| 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

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

Inspector Observations: *In the kitchen area, multiple food items were found at ambient temperature on counter top. Food items included: clams at 61F, raw fish at 59F, and crab legs at 66F. Per operator, all foods were thawing for the past 3 hours.*

[CA] *Potentially hazardous foods shall be held cold at 41°F or below or hot at 135°F or above.*

[COS] *All foods were relocated to walk in cooler.*

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Handwashing sink in kitchen area was lacking hand soap.*

[CA] *Hand soap shall be provided at handwashing sinks at all times.*

K13 - 3 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Inspector Observations: *Employee beverage was found stored in ice machine that is used for customers.*

[CA] *Employee shall not store personal beverage in consumable ice.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Observed several potentially hazardous foods being thawing on counter top at ambient temperature. Items included: clams, fish, and crab legs.*

[CA] *Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.*

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: *In dry storage room, observed scoop handle in MSG container in direct contact with the ingredient.*

[CA] *To prevent the contamination of food, scoop handles shall be stored in such a way that they do not come in direct contact with food.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *Multiple refrigerators throughout the facility were lacking thermometers.*

[CA] *Thermometers shall be placed in all refrigeration units in a location where they are easily visible.*

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

Inspector Observations: *Multiple wet wiping cloths were found stored directly on counter.*

[CA] *When not in use, wiping cloths shall be stored in sanitizing solution of an approved concentration. (200ppm - quaternary ammonium, 100ppm - chlorine)*

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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: Multiple pairs of employee shoes found stored in dry storage room.

[CA] Employee's personal items shall be stored in employee lockers or other designated areas.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

| Item | Location | Measurement | Comments |
|---------------------------|-------------------------------------|-------------------|-----------|
| hot water | high temp dishwasher | 170.00 Fahrenheit | |
| imitation crab mix | walk in cooler | 38.00 Fahrenheit | |
| sweet and sour chicken | buffet line | 145.00 Fahrenheit | |
| raw shrimp | 3 door upright fridge | 41.00 Fahrenheit | |
| raw pooled eggs | 2 door reach in fridge | 40.00 Fahrenheit | |
| raw shrimp | walk in cooler | 38.00 Fahrenheit | |
| raw chicken | 3 door upright fridge | 39.00 Fahrenheit | |
| raw fish | sushi bar prep fridge | 36.00 Fahrenheit | |
| buns | 3 door upright fridge (dry storage) | 38.00 Fahrenheit | |
| bitter melon with egg | cook line | 165.00 Fahrenheit | cook temp |
| scallops | 1 door upright fridge (dry storage) | 41.00 Fahrenheit | |
| quaternary ammonium | 3 comp sink | 200.00 PPM | |
| warm water | handwash sink | 100.00 Fahrenheit | |
| hot and sour soap | soup warmer | 148.00 Fahrenheit | |
| hot water | 3 comp sink | 120.00 Fahrenheit | |
| red bean bun | steamer | 153.00 Fahrenheit | |
| clams in black bean sauce | buffet line | 142.00 Fahrenheit | |
| steamed white rice | rice cooker | 150.00 Fahrenheit | |
| freid rice | buffet line | 168.00 Fahrenheit | |

Overall Comments:

- Joint inspection with and report written by A. Garcia.

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 **2/20/2024**. 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: Sam Chang
PIC

Signed On: February 06, 2024