

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 FA0286901 - GINZA SUSHI		Site Address 3153 MERIDIAN AV 10, SAN JOSE, CA 95124		Inspection Date 11/07/2025	
Program PR0430283 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MCQ LEGS INC		Inspection Time 11:15 - 13:00
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By WILLIAM (SM)	FSC William Tanudjaja 7/10/30		

Placard Color & Score
GREEN
74

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						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						S
K07	Proper hot and cold holding temperatures		X		X			N
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		
K27	Food separated and protected	X	X
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	X	
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

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

Inspector Observations: Major: Measured container of cooked chicken holding between 112F - 130F at cooks line for less than 4 hours. [CA] Maintain all hot PHFs held at or above 135F. [SA] Operator opted to use time as a public health control (TPHC).

Minor: Measured the following PHFs holding between 44F - 49F in 4 door sliding display case at sushi bar for less than 4 hours: salmon, hamachi, salmon belly, tuna, tamago (egg), halibut & mackerel. [CA] Maintain all cold PHFs held at or below 41F.

Minor Violations

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, 14125(b), 114141

Inspector Observations: Found black/brown like substance on white interior panel of ice machine. [CA] Routinely clean.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Found several flies near back preps line, back storage area and front sushi bar. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Found a tray of raw chicken stored on top of trash bin. Trash bin is being used as a table. [CA] Discontinue using trash bin as a table. Use approved prep table and or counter top for prepping food items. [COS] Operator directed to relocate tray of PHFs into prep sink drain board.

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

Inspector Observations: Found several boxes of food items stored on floor in walk-in-cooler/freezer and under shelving at back storage area. [CA] Food shall be stored a minimum of 6 inches off the floor.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Lacking chlorine test strips to test concentration of dish machine and sani buckets. [CA] Provide chlorine test strips.

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: 1. Found cloth linen being used to cover sushi rice at sushi bar. [CA] Discontinue the use of cloth towels in direct with food, used approved, single use materials.
2. Found several knives stored between wall and stainless steel of 1-compartment sink. [CA] Use approved utensils such as scoops or spoons with handles to ensure hands do not come in direct contact with food.**

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: Found leaking faucet at hand wash station located in back prep area and warewash sink (middle) when water is on. [CA] Secure leak.

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: Found one loose CO2 tank at cash register. [CA] Secure CO2 tank to rigid structure to prevent accidental discharge.

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Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
chicken	3 door reach in (cooks line)	41.00 Fahrenheit	
grilled chicken	@ cooks line in tray	112.00 Fahrenheit	between 112F - 130F for less than 4 hours. SA- Placed under TPHC and discard after 4 hours
hot water	warewash (back & bar)/1-comp/mop sink	120.00 Fahrenheit	
salmon	4 door sliding display (middle)	47.00 Fahrenheit	
sushi rice	container	81.00 Fahrenheit	under time as a public health control (TPHC), sticker with time observed
scallop	chest freezer	-6.10 Fahrenheit	
tuna	4 door sliding display (left)	44.00 Fahrenheit	
halibut	3 door reach in (sushi bar)	49.00 Fahrenheit	diligent prep
salmon	3 door reach in (sushi bar)	37.00 Fahrenheit	
beverage	3 door reach in (front)	39.00 Fahrenheit	
fish	walk-in-freezer	3.30 Fahrenheit	
fish	walk-in	41.00 Fahrenheit	
beverage	1 door upright	38.00 Fahrenheit	
warm water	handsink (cooksline, sushi bar (2x) & RR)	100.00 Fahrenheit	
albacore	4 door sliding display (right)	41.00 Fahrenheit	
salmon	3 door reach in (cooks line)	39.00 Fahrenheit	
yellow tail	4 door sliding display (right)	52.00 Fahrenheit	diligent prep
rice	rice cooker	170.00 Fahrenheit	
fish	grill	158.00 Fahrenheit	process of cooking
grilled chicken	grill	140.00 Fahrenheit	process of cooking
hamachi	4 door sliding display (left)	49.00 Fahrenheit	
salmon belly	4 door sliding display (left)	44.00 Fahrenheit	
chlorine	sani bucket	100.00 PPM	
tamago (egg)	4 door sliding display (left)	44.00 Fahrenheit	
halibut	4 door sliding display (left)	44.00 Fahrenheit	
tuna	4 door sliding display (right)	45.00 Fahrenheit	
tuna	4 door sliding display (left)	46.00 Fahrenheit	
salmon	4 door sliding display (left)	41.00 Fahrenheit	
sushi roll	counter	62.00 Fahrenheit	process of prep
chlorine	dish machine	50.00 PPM	
miso soup	warmer	178.00 Fahrenheit	
mackerel	4 door sliding display (left)	44.00 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 **11/21/2025**. 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.

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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: William Tanudjaja
Store Manager

Signed On: November 07, 2025