

# 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 FA0209990 - KENZO SUSHI	Site Address 5465 SNELL AV, SAN JOSE, CA 95123	Inspection Date 10/11/2024
Program PR0307024 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name LEE, JAE LYUN	Inspection Time 13:30 - 14:00
Inspected By JENNIFER RIOS	Inspection Type LIMITED INSPECTION	Consent By DANIEL

Placard Color & Score

**YELLOW**  
**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:** Tuna and salmon in sushi displays measured 46F to 51F. Per PIC, salmon was prepared 1.5 hours prior. Refrigeration units measured 52F. Spicy crab, regular crab and spicy tuna on ice bath measured 43F-46F. Per PIC, it was made at 1.5 hours prior to temperature measurement. Observed ice only on the bottom of the container. [CA] Maintain PHF at 41F or below or 135F or above. [COS] Water was added to existing ice for crab and tuna to cool foods down to 41F or below. For salmon and tuna, ensure that sushi display cases are kept closed. If there is salmon and tuna left by 3pm, discard.

Follow-up By  
10/16/2024

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations:** Fried shrimp, fried vegetables and sushi rice are to be on timers per TPHC written procedures. Timers were available however, timers were not set for food items. Per PIC, they were made 1.5 hours prior to inspection. [CA] Written procedures must be followed for food items listed on them. [COS] Timers were set for the food items.

Follow-up By  
10/16/2024

#### Minor Violations

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

**Inspector Observations:** Paper towels provided in restroom were not in dispenser. [CA] Ensure paper towels are provided in dispenser at all times during operation.

Follow-up By  
10/16/2024

#### Performance-Based Inspection Questions

N/A

#### Measured Observations

Item	Location	Measurement	Comments
Spicy tuna	Ice bath	42.00 Fahrenheit	
Raw tuna	Sushi display	51.00 Fahrenheit	47F- 51F
Warm water	Handwash	100.00 Fahrenheit	
Spicy crab	Ice bath	43.00 Fahrenheit	
Salmon	Walk in fridge	35.00 Fahrenheit	
Raw tuna	Walk in fridge	36.00 Fahrenheit	
Chlorine	Mechanical wrewash	50.00 PPM	
Crab	ICe bath	46.00 Fahrenheit	
Sushi rice	In container	87.00 Fahrenheit	
Warm water	Restroom handwash	100.00 Fahrenheit	
raw salmon	Sushi display	51.00 Fahrenheit	46-51F
Hot water	Three comp sink	120.00 Fahrenheit	

#### Overall Comments:

Reference CO0155530

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 **10/25/2024**. 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.

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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



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**Received By:** Daniel Lee  
Manager  
**Signed On:** October 11, 2024