

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 FA0270096 - SUSHI ROKU		Site Address 180 EL CAMINO REAL 700A, PALO ALTO, CA 94304		Inspection Date 07/22/2026		Placard Color & Score GREEN 90			
Program PR0402048 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name SUSHI CONCEPTS STANFORD		Inspection Time 11:30 - 13:40				
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By ALEXANDRA				FSC Alexandra Kales 4/20/2031	

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						
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X					N
K08	Time as a public health control; procedures & records	X						
K09	Proper cooling methods	X						
K10	Proper cooking time & temperatures	X						N
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		
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		
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
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		
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: Measured mashed potatoes in steam table at 120F. Water bath at steam table was found low and dial was on medium heat. [CA] Maintain hot foods at 135F. Fill up steam bath halfway with water and recommend steam bath to be at 165F. [COS] Mashed potatoes were discarded in trash.

Measured cut salmon in walk in at 42F. [CA] Maintain potentially hazardous food cold, 41F and below.

Minor Violations

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

Inspector Observations: Wiping cloth bucket measured at 100ppm at cook line. [CA] Maintain a minimum of 200 ppm quat ammonium. [COS].

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Proper cooking time & temperatures.

Measured Observations

Item	Location	Measurement	Comments
warm water	hand sink	100.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
salmon	sushi prep station - back kitchen	41.00 Fahrenheit	
beef skewer	grill saute station	36.00 Fahrenheit	
chlorine	dishwasher- bar	50.00 PPM	
ambient	2 door upright unit	38.00 Fahrenheit	
tuna	sushi bar	39.00 Fahrenheit	
chlrorine	dishwasher kitchen	50.00 PPM	
ambient	dessert fridge	36.00 Fahrenheit	
steamed rice	rice cooker	140.00 Fahrenheit	
fresh crab	sushi bar	41.00 Fahrenheit	
air	salad station	30.00 Fahrenheit	
miso soup	soup kettle	190.00 Fahrenheit	
crab	sushi prep station- back kitchen	40.00 Fahrenheit	
quat ammonium	3 comp sink	300.00 PPM	
sushi rice	rice warmer	140.00 Fahrenheit	TPHC
ambient	grill/saute station	38.00 Fahrenheit	
fish cake	grill/saute station	34.00 Fahrenheit	
wasabi- fresh	salad station	39.00 Fahrenheit	
ambient	walk in	41.00 Fahrenheit	
shrimp	salad station	0.00 Fahrenheit	
diced cooked chicken	walk in	39.00 Fahrenheit	

Overall Comments:

Cooking temperature handout provided.

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 **8/5/2026**. 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: Alexandra
Manager

Signed On: July 22, 2026