

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 FA0209207 - KENJI SUSHI		Site Address 385 S WINCHESTER BL, SAN JOSE, CA 95128		Inspection Date 03/05/2020	
Program PR0301789 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JAE W LEE		Inspection Time 14:50 - 16:15
Inspected By JASLEEN PURI	Inspection Type ROUTINE INSPECTION		Consent By CUONG NGUYEN	FSC Minbo Kim 6/23/23	

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						
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						S
K06 Adequate handwash facilities supplied, accessible	X						S
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			
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	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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	X	
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: Observed black mold-like substance on internal wall of kitchen ice machine. [CA] Clean & sanitize interior of ice machine following manufacture direction. [SA] Employees will discontinue using ice machine until adequately cleaned.

Follow-up By
03/10/2020

Minor Violations

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Missing disclosure on consumer advisory for raw animal products on menu. [CA] Provide consumer advisory with disclosure and reminder statements for sale of raw or undercooked animal derived products.

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Observed clogged floor sink below kitchen ice machine but there is no sign of sewage on floor. [CA] Repair to ensure floor sink drains properly. REPAIR WITHIN 24 HRS.

Follow-up By
03/10/2020

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: Observed reuse of single use seaweed container to store shrimp. [CA] Single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle) shall not be reused to store food.

Observed bowl stored as scoop in ice machine in sushi bar. [CA] Use NSF approved scoop with handle and store handle upward above level of food.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed one hood filter lifted up creating a gap. [CA] Ensure hood filters are in place without gaps to provide adequate ventilation.

Observed one inoperable light in hood. [CA] Repair to ensure all lights in hood adequately function.

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: Observed liquid drain lines passing through ice compartment in bar. [CA] Liquid waste drain lines shall not pass through an ice storage bin.

Observed soda machine drain pipes inside floor drain. [CA] Provide a minimum one inch air gap between soda machine drain pipes and floor sink or other approved type of receptor. FOLLOW UP BY 3/10/20.

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: Observed employee personal item (jacket) touching boxes holding food packaging material in storage area. [CA] Store personal items in a separate designated area away from food, food contact surfaces, linens, single use articles, and food packaging material.

Observed back door open and no screen door in place to prevent entrance of vermin. [CA] Keep back door closed or install a screen door to prevent entrance of vermin.

Back door is damaged. When door is closed there is gap greater than 1/4" inch in middle. [CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

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K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: *Observed some broken floor tiles in kitchen, bar and next to walk-in-freezer. [CA] Replace broken floor tiles throughout facility.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
chlorine	dishwashing machine - kitchen & bar	50.00 PPM	
hot water	3-comp-sink/prep sink	120.00 Fahrenheit	
meat	walk-in-cooler	41.00 Fahrenheit	
oysters	reach down cooler	40.00 Fahrenheit	
quat	3-comp-sink	200.00 PPM	
raw meat	walk-in-freezer	5.00 Fahrenheit	
cut tomatoes	walk-in-cooler	40.00 Fahrenheit	
salmon	cold display	41.00 Fahrenheit	
tofu	cold holding prep	41.00 Fahrenheit	
shrimp	reach down cooler	40.00 Fahrenheit	
tuna	cold display	40.00 Fahrenheit	
imitation crab	walk-in-cooler	40.00 Fahrenheit	
tofu	reach down cooler	40.00 Fahrenheit	
hot water	handsink	100.00 Fahrenheit	
meat	freezer	5.00 Fahrenheit	
ice cream	slider freezer	5.00 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 **3/19/2020**. 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: Cuong Nguyen
Manager

Signed On: March 05, 2020