

**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**

<b>Facility</b> FA0209938 - SUSHI MASA		<b>Site Address</b> 5363 CAMDEN AV, SAN JOSE, CA 95124		<b>Inspection Date</b> 02/05/2026	
<b>Program</b> PR0303369 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> KJLEES, INC		<b>Inspection Time</b> 10:00 - 12:25
<b>Inspected By</b> CHRISTINA RODRIGUEZ	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> CHRIS KIM	<b>FSC</b> Not Available		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>76</b>

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						
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		
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	X	
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

No major violations were observed during this inspection.

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: The posted FSC is expired. The employees in the kitchen state that they do not have a food handler card available. One of the 2 sushi chefs has the food handler card available.**  
**[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.**

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

**Inspector Observations: The employees can not find the oyster tags. According to the waitress they are not currently selling oysters but they were selling oysters recently. [CA] The oyster tags must be available for 90 days.**

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

**Inspector Observations: The mop water is being poured into the floor sink. [CA] The mop water must be poured into the mop sink. There is an old style mop sink in the closet with the mopping buckets. The mop sink is full of clutter. Remove the items from the mop sink and use it to pour the mop water into.**

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

**Inspector Observations: Observed a couple of rodent droppings that appear to be old on the floor under a storage shelf. [CA] Thoroughly clean up the droppings and take effective measure to eliminate rodents from inside the facility. Continue to protect food from any possible contamination.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114166, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: The tables have deteriorated plastic and tape liners in several areas of the kitchen and food prep areas.**  
**There are deteriorated tables and cutting block tables that are deteriorated and not able to be cleaned and sanitized properly due to deterioration. [CA] Remove the deteriorated liners and tape and be sure no particles get into the food. Replace these tables with approved tables.**

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: The linen that is separating the rooms are in need of washing. [CA] Keep these lining Replace with clean linen.**

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

**Inspector Observations: Observed lights that are out and the areas are very dim. [CA] Replace the light bulbs and increase lighting in all areas where it is dim for cleaning, food storage, and prep.**

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: The dish sink is leaking underneath. [CA] Repair the dish sink plumbing.**

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

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**Inspector Observations:** *The facility has storage rooms with some restaurant items that are completely cluttered. [CA] Clean and organize all areas of the facility where needed.*

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

**Inspector Observations:** *The walls are soiled and deteriorated in several areas. [CA] Thoroughly clean the walls and repair where deteriorated. the floor is missing some tiles under the dish sink and other areas. [CA] Repair/replace the tiles where needed.*

### Performance-Based Inspection Questions

N/A

### Measured Observations

Item	Location	Measurement	Comments
fish	prep unit	38.00 Fahrenheit	
water	dish sink	120.00 Fahrenheit	
cream cheese	refrigerator	38.00 Fahrenheit	
sauces	refrigerator	38.00 Fahrenheit	
vegetables	refrigerator	40.00 Fahrenheit	
water	restroom hand sink	100.00 Fahrenheit	
sushi	refrigerator	38.00 Fahrenheit	

### Overall Comments:

*Spoke with the owner on the phone. She and I discussed the violations and she stated that they will be corrected within 2 weeks. There are 3 sinks in the kitchen and 1 in the hallway to the storage area. Be sure all employees are using the sinks for it only designated purpose. (Hand sink, dish washing sink, food prep sink, beverage sink)*

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 **2/19/2026**. 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.

### 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: \_\_\_\_\_

Signed On: February 05, 2026