

# 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<br>FA0208004 - SUSHI KOYA                                       |                                       | Site Address<br>2424 ALMADEN RD, SAN JOSE, CA 95125 |                                  | Inspection Date<br>12/04/2019 |                                  |
| Program<br>PR0305542 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |                                       |   | Owner Name<br>YAN LIN & LONG HAN |                               | Inspection Time<br>11:40 - 13:25 |
| Inspected By<br>THAO HA  | Inspection Type<br>ROUTINE INSPECTION |   | Consent By<br>LONG HAN           | FSC Long Han<br>9/16/23       |                                  |

|                       |
|-----------------------|
| Placard Color & Score |
| <b>GREEN</b>          |
| <b>84</b>             |

| RISK FACTORS AND INTERVENTIO  | 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 PRACTICE  | 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   |
| K28 Fruits and vegetables washed  |     |     |
| K29 Toxic substances properly identified, stored, used                                  |     | X   |
| 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                              |     |     |
| K35 Equipment, utensils: Approved, in good repair, adequate capacity                    |     | X   |
| K36 Equipment, utensils, linens: Proper storage and use                                 |     |     |
| K37 Vending machines  |     |     |
| K38 Adequate ventilation/lighting; designated areas, use                                |     | X   |
| 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 |     | X   |
| K45 Floor, walls, ceilings: built,maintained, clean                                     |     | X   |
| K46 No unapproved private home/living/sleeping quarters                                 |     |     |
| K47 Signs posted; last inspection report available                                      |     |     |
| K48 Plan review   |     |     |
| K49 Permits available   |     |     |
| K58 Placard properly displayed/posted   |     |     |

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## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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: Raw fish observed to be stored above ready to eat foods and produce in walk in [CA] Keep raw meats below ready to eat foods to prevent cross contamination.**

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations: Observed butylene and handsoap stored above food on shelves in dry storage room [CA] Store chemicals separate and away from the storage and preparation of food or food contact surfaces and linens. \*REPEAT VIOLATION\***

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

**Inspector Observations: Boxes of food observed to be on the floor by dry storage room. [CA] Store foods at least 6" above the ground/**

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, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: 1) Observed 2 domestic microwaves and 2 domestic 1 door freezer. [CA] All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).**

**2) Foil and cardboard observed to be used to line shelves, and walls by cookline. [CA] Discontinue using foil to line shelves. Facility may provide commercial shelf liners. \*\*REPEAT VIOLATION\*\***

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

**Inspector Observations: Light covers observed to be missing in the cookline area and dry storage room. 1 light cover observed to be cracked and held on with tape. [CA] Light bulbs shall be shielded, coated or otherwise shatter-resistant in areas where there is unpackaged foods, clean equipment, utensils, linens, or unwrapped single use articles.**

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

**Inspector Observations: Wiping cloths observed stored on sushi counter and prep tables. [CA] Store wiping cloths in sanitizer solution (100ppm chlorine or 200ppm quaternary ammonia) between uses. \*\*REPEAT VIOLATION\*\***

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: Personal items such as coats and jackets are stored in dry storage on food. [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.**

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

**Inspector Observations: Floors under cookline observed to be missing quarry tile and is unfinished concrete. [CA] Repair the floor.**

### Performance-Based Inspection Questions

N/A

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## Measured Observations

| <u>Item</u>  | <u>Location</u>            | <u>Measurement</u> | <u>Comments</u> |
|--------------|----------------------------|--------------------|-----------------|
| Rice         | electric rice maker        | 149.00 Fahrenheit  |                 |
| Hot water    | 3-comp sink                | 120.00 Fahrenheit  |                 |
| Shrimp       | Walk in                    | 41.00 Fahrenheit   |                 |
| Chlorine     | under counter dishwasher   | 50.00 Fahrenheit   |                 |
| Tofu         | Walk in                    | 40.00 Fahrenheit   |                 |
| Warm water   | handwash sinks             | 100.00 Fahrenheit  |                 |
| Tuna         | Right sushi display cooler | 41.00 Fahrenheit   |                 |
| Omlette      | 2 door undercounter unit   | 38.00 Fahrenheit   |                 |
| Crab mix     | Walk in                    | 40.00 Fahrenheit   |                 |
| Makrel       | 2 door undercounter unit   | 37.00 Fahrenheit   |                 |
| Yellow tail  | Left sushi display cooler  | 41.00 Fahrenheit   |                 |
| Crab mix     | Right sushi display cooler | 41.00 Fahrenheit   |                 |
| Miso soup    | Soup warmer                | 168.00 Fahrenheit  |                 |
| Cream cheese | Left sushi display cooler  | 40.00 Fahrenheit   |                 |
| Salmon       | Walk in                    | 40.00 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 **12/18/2019**. 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




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**Received By:** Long  
Owner

**Signed On:** December 04, 2019