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 FA0251469 - TOMI SUSHI & SEAFOOD BUFFET		Site Address 2200 EASTRIDGE LP #2074, SAN JOSE, CA 95122		Inspection Date 08/09/2023
Program PR0365434 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name TOSHI FOOD SERVICES INC	Inspection Time 09:45 - 11:15
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By SAM C.		



Comments and Observations

Major Violations

Cited On: 08/04/2023

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c),

114254.3

Compliance of this violation has been verified on: 08/05/2023

Cited On: 08/04/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Compliance of this violation has been verified on: 08/05/2023

Cited On: 08/05/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 08/09/2023. See details below.

Cited On: 08/09/2023

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Live cockroach of all life cycles observed in the following areas:

Follow-up By 08/11/2023

- 3+ observed crawling on floor at the wok line underneath the wooden step slats and food preparation tables.
- 5+ observed on the under side of the food preparation tables at the wok line, especially inside crevices at the corner junctions of the legs and horizontal support beams.
 - 20+ observed on wall next to the stacked ovens across from the ware washing area.
 - 1+ observed on green storage rack used to store clean utensils.
- 5+ observed on both rolling carts by the waiter station one for utensils, the other for sauce containers and storage.
- 1+ observed on steel storage rack used to store clean cooking pans, directly outside of the walk-in refrigeration units.
 - 1+ observed on top of electrical outlet box directly above the janitorial sink.
 - 2+ observed on floor along the steam tables walking towards the roasting oven.
 - 2+ observed on floor at the noodle soup service station.
 - 1 observed inside container used to store serving tongs at the noodle soup service cook line.
- 5+ observed on the back right side upper corner above the preparation refrigerator condensers and other components.

Facility was serviced by pest control company on 8/4/2023 at the first closure. Facility was serviced again on 8/9/2023 in the early AMs.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

Minor Violations

N/A

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Measured Observations

N/A

Overall Comments:

- On-site for follow-up inspection to verify compliance of K23M Observation of rodents, insects, birds, or animals:
- Facility was initially closed during a complaint investigation on 8/4/2023.
 - Facility was reopened on 8/5/2023, however noticeable dead and/or dying cockroaches were still observed.
 - A follow-up inspection was scheduled for 8/9/2023 to verify compliance.
- Facility is hereby closed due to the presence of cockroaches.
 - See violation above.
- Facility is to remain closed until vermin infestation is completely abated.
- Subsequent follow-up inspection shall be billed \$290/hour, minimum one hour, during normal business hours (Monday Friday, 7:30 AM to 4:30 PM), and \$629/hour, minimum two hours, during non-business hours, and upon inspector availability.
- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

CLOSURE / PERMIT SUSPENSION NOTICE

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Sam C.

Signed On:

Manager

August 09, 2023