

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 10/30/2019	
Program PR0301789 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JAE W LEE		Inspection Time 14:50 - 17:00
Inspected By JASLEEN PURI	Inspection Type ROUTINE INSPECTION		Consent By YOHANES CALVIN	FSC Minbo Kim 6/23/23	

Placard Color & Score
YELLOW
69

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						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	X			S
K07 Proper hot and cold holding temperatures		X		X			
K08 Time as a public health control; procedures & records		X		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 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		
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		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored		
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		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

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Measured the internal temperature of lobster at 49F and spicy crab at 55F with ice on bottom. Per PIC, these items were placed on ice at 2pm today. [CA] Maintain pHF for cold holding at 41F or less. [COS] Employee added more ice around these food items upto level of food.

Follow-up By
11/05/2019

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Observed lack of time marking for eggrolls (measuring 77F), soft shell crab (measuring 72F), chicken (measuring 118F), sushi rice, unagi (measuring 93F), and shrimp (measuring 71F) on counter in kitchen and sushi bar. According to written procedures, time as a public health control is used for these items. Per PIC, these items were taken out of temperature control at 2:30pm today.[CA] When time as a public health control is used, food shall be marked to indicate 4 hrs past the point in time when food was removed from temperature control. [COS] PIC put time marking for these items 2:30pm-6:30pm.

Follow-up By
11/05/2019

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 unclean interior wall and upper panel of ice machine with black mold-like substance. [CA] Clean and sanitize interior of ice machine following manufacture directions. [SA] Facility shall stop using ice machine until properly cleaned.

Follow-up By
11/05/2019

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Observed handwashing paper towels stored on top of dispenser but not inside dispenser at back handwashing station. [CA] Provide handwashing paper towels inside dispenser at back handwashing station. [COS] Employee refilled paper towels inside dispenser at back handwashing station.

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 raw salmon stored in single use seaweed container. [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. Use food grade material to store food.

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

Inspector Observations: Observed some missing cove base tiles behind cooking equipment. [CA] Replace missing cove base tiles behind cooking equipment.

Observed hole in wall behind prep sink. [CA] Seal hole in wall behind prep sink to prevent harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
sushi	reach down cooler	40.00 Fahrenheit	
hot water	3-comp-sinks/prep sinks	122.00 Fahrenheit	
dumplings	cold holding prep	41.00 Fahrenheit	
quat	3-comp-sink dispenser	200.00 PPM	
crab	walk-in-cooler	40.00 Fahrenheit	
rice	hot holding	160.00 Fahrenheit	
soup	hot holding	150.00 Fahrenheit	
cooked potatoes	walk-in-cooler	40.00 Fahrenheit	
tofu	reach down cooler	38.00 Fahrenheit	
raw meat	walk-in-freezer	5.00 Fahrenheit	
mushrooms	walk-in-cooler	39.00 Fahrenheit	
tofu	cold holding prep	39.00 Fahrenheit	
cut tomatoes	cold holding prep	37.00 Fahrenheit	
chlorine	dishwashing machine	50.00 PPM	
hot water	handsinks - kitchen & restrooms	105.00 Fahrenheit	
crab	reach down cooler	40.00 Fahrenheit	
fish	cold holding display	39.00 Fahrenheit	

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Overall Comments:

Note: Discussed and provided employee illness reporting handout, plastic straw restriction handout, and children's meal handout.

Joint inspection with Michael Cervantes.

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 **11/13/2019**. 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



Received By: Yohanes Calvin
Supervisor
Signed On: October 30, 2019