

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 FA0205726 - SUSHI ARASHI		Site Address 1181 LINCOLN AV, SAN JOSE, CA 95125		Inspection Date 11/19/2025	
Program PR0300673 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name YONG & QIANG PARTNERSH		Inspection Time 13:45 - 15:40
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By DARUIL & TIM (PO)	FSC Jian Lu 10/26/26		

Placard Color & Score
YELLOW
59

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	X			N
K06 Adequate handwash facilities supplied, accessible		X		X			N
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records		X		X			N
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	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		
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	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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0205726 - SUSHI ARASHI	Site Address 1181 LINCOLN AV, SAN JOSE, CA 95125	Inspection Date 11/19/2025
Program PR0300673 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name YONG & QIANG PARTNERSHIP ZHIQIANG LIU	Inspection Time 13:45 - 15:40
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Lacking single use paper towel at the ONLY hand wash station at cooks line near ice machine. [CA] Single-use sanitary towels shall be provided in dispensers. [COS] Operator restocked.

Follow-up By
11/26/2025

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

Inspector Observations: Major:

1. Measured the following PHFs holding between 53F - 57F in 2 door cold top at cooks line. Observed PHFs not stored directly in insert but in a container and placed on top of other inserts: sushi rolls, chicken karage, wontons and shrimp tempura.

2. Measured grilled chicken holding at 94F on counter at cooks line.

Per operator, PHFs placed at location for less than 4 hours.

[CA] Maintain all cold PHFs held at or below 41F or hot held at or above 135F. [SA] Operator opted to use time as a public health control.

Minor: Measured container of sweet tofu holding between 43F - 44F in 1 door reach in at sushi bar for less than 4 hours. [CA] Maintain all cold PHFs held at or below.

Follow-up By
11/26/2025

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

Inspector Observations: Found onion tempura holding at 64F at sushi bar. Observed no time marks on PHFs at sushi bar. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] Operator provided time marks.

Follow-up By
11/26/2025

Minor Violations

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

Inspector Observations: Employee shall be aware to wash their hands in between task and discontinue from touching their face, hands, arm etc. [CA] All food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed an employee enter the kitchen from back exterior door and heading straight to put away food items. Observed no activate adulteration/contamination. Per operator, employee came back from break. [CA] Properly wash hands with soap, warm water and dry using single use paper towels in between task. [COS] Operator directed to stop what they were doing and to wash their hands prior to putting away food items.

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

Inspector Observations: Observed a few flies in back prep area. [CA] Each food facility shall be free of pest such as flies. Provide approved pest control services.

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

Inspector Observations: Found boxes of food stored on floor in walk-in-freezer. [CA] Food shall be stored a minimum of 6 inches off the floor.

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: Found ice scoops and bulk scoops handle in direct contact with food items. [CA] Store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

OFFICIAL INSPECTION REPORT

Facility FA0205726 - SUSHI ARASHI	Site Address 1181 LINCOLN AV, SAN JOSE, CA 95125	Inspection Date 11/19/2025
Program PR0300673 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name YONG & QIANG PARTNERSHIP ZHIQIANG LIU	Inspection Time 13:45 - 15:40

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: 1. Found a leak at 3-compartment sink hot water knob when water is on.

2. Found spray nozzle near dish machine constantly leaking.

[CA] Secure leak.

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: 1. Found mopping equipment stored directly in mop sink. Insufficient racks provided. [CA] Install more mop rack device. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

2. Found clutter in small storage room located upstairs. [CA] Re-arranged all items upstairs, any item not in use, remove from food facility.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
sweet tofu	1 door reach in	43.00 Fahrenheit	between 43F - 44F.
chlorine	dish machine	100.00 PPM	
shrimp tempura	sushi bar counter	85.00 Fahrenheit	under TPHC, time mark observed.
onion tempura	sushi bar counter	64.00 Fahrenheit	under TPHC, no time mark observed. [COS] Provided time mark.
imitation crab	1 door cold top	39.00 Fahrenheit	
grilled chicken	counter @ cooks line	94.00 Fahrenheit	for less than 4 hours. [SA] Opted to use time as a public health control (TPHC). sticker with time provided.
shrimp tempura	2 door cold top	57.00 Fahrenheit	for less than 4 hours. [SA] Opted to use TPHC. sticker with time provided.
vegetables	3 door reach in	41.00 Fahrenheit	
salmon	sliding display case	39.00 Fahrenheit	
raw chicken	2 door reach in	40.00 Fahrenheit	
fish	2 door upright freezer	4.80 Fahrenheit	
eel	sushi bar counter	108.00 Fahrenheit	under TPHC, time mark observed.
hot water	warewash/1-comp	120.00 Fahrenheit	
miso soup	warmer	154.00 Fahrenheit	
wonton	2 door cold top	53.00 Fahrenheit	for less than 4 hours. [SA] Opted to use TPHC. sticker with time provided.
warm water	handsink (cooksline, front & RR)	100.00 Fahrenheit	
bean sprouts	2 door cold top	38.00 Fahrenheit	
soup	cooks line	197.00 Fahrenheit	
squid	chest freezer	6.10 Fahrenheit	
sushi roll	2 door cold top	54.00 Fahrenheit	for less than 4 hours. [SA] Opted to use TPHC. sticker with time provided.
chicken karage	2 door cold top	57.00 Fahrenheit	for less than 4 hours. [SA] Opted to use TPHC. sticker with time provided.
chicken cutlet	2 door cold top	40.00 Fahrenheit	
seafood	chest freezer	0.20 Fahrenheit	
tuna	sliding display case	40.00 Fahrenheit	
chicken cutlet	3 door reach in	44.00 Fahrenheit	process of cooling
fish	walk-in-freezer	33.00 Fahrenheit	

Overall Comments:

A follow-up inspection shall be conducted.

Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non business hours, and upon inspector

OFFICIAL INSPECTION REPORT

Facility FA0205726 - SUSHI ARASHI	Site Address 1181 LINCOLN AV, SAN JOSE, CA 95125	Inspection Date 11/19/2025
Program PR0300673 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name YONG & QIANG PARTNERSHIP ZHIQIANG LIU	Inspection Time 13:45 - 15:40

availability.

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 12/3/2025. 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: Tim Liu
Part Owner

Signed On: November 19, 2025