

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 FA0209990 - KENZO SUSHI		Site Address 5465 SNELL AV, SAN JOSE, CA 95123		Inspection Date 07/09/2019	
Program PR0307024 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LEE, JAE LYUN		Inspection Time 15:00 - 17:00
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By JAIME CHO	FSC Jewook Lee 6-23-23		

Placard Color & Score
YELLOW
58

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			
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						
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		
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	X	
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		
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	X	
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

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

Inspector Observations: Found no paper towels in the hand wash sink in the kitchen and in the employee restroom. Found a roll of paper towels stored on a shelf in the hand wash sink in the front service sushi area. [ca] provide paper towels inside the wall dispenser. sa, rolls of paper towels have been supplied until the proper paper towels have been supplied.

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

Inspector Observations: Found the sushi fish between 49f and 56f at the sushi bar refrigerators. Note: the over the counter sushi refrigerators do not have any doors. sa; may transfer the fish to a working refrigerator. note; the fish has been stored in this refrigerator for a couple of hours, per operator.

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

Inspector Observations: Found no timer being used for the fried and cooked food at the pass through window. [ca] provide timer or marking indicating when the food was cooked. sa: see vc&d

Minor Violations

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Found the consumer advisory on the menus, however, it does not link it to any food in particular. [ca] provide a visual indicating which of the food items are served raw.

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

Inspector Observations: Found the storm drain in the back of the building unable to drain the waste water. [ca] ensure that the drain is working, within 24 hrs.

Found small water accumulation under the food preparation sink and in the dry storage area. [ca] remove the water.

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: Found the miso soup paste uncovered in the walk in cooler. [ca] cover the paste. provide a scoop as well and keep the handle outside the food.

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

Inspector Observations: Found some boxes with food stored on the floor of the walk in freezer. [ca] keep the food 6 inches above the floor.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Found the surface of the reach in ice cream freezer with food accumulation debris. [ca]clean this area more frequently.

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: The sushi over the counter refrigerators are in disrepair. The sliding doors are missing. [ca] repair the refrigerators. do not use them unless they have been repaired. repair within 24 hrs.

Found the gaskets of the undercounter refrigerators in disrepair. [ca] replace the gasket.

Found a couple of mats in disrepair on the floor of the food preparation area. [ca] replace the mats.

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

Inspector Observations: Found some floor tiles that are broken. [ca] repair/replace the tiles throughout the kitchen, food preparation area, food storage and restroom in the facility.

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K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: *Missing the hand wash sink in the restroom. [ca] provide the hand wash sign.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
calamari	service refrigerator	30.00 Fahrenheit	
meat	walk in freezer	9.00 Fahrenheit	
fish	service refrigerator	40.00 Fahrenheit	
hot water	3 compartment sink	120.00 Fahrenheit	
tuna	walk in cooler	32.00 Fahrenheit	
crab	walk in cooler	40.00 Fahrenheit	
spring roll	walk in cooler	33.00 Fahrenheit	
tofu	service refrigerator	40.00 Fahrenheit	

Overall Comments:

Children's Meal handout was provided.

Plastic Straw Restriction at full-service restaurant handout was provided.

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 **7/23/2019**. 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: Jamie cho
secretary

Signed On: July 09, 2019