# **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 FA0210733 - SUSHI BOAT TOWN		Site Address 7130 SANTA TERESA BL, SAN JOSE, CA 95139		Inspection Date 10/19/2022
Program PR0303877 - FOOD PREP / FO	OOD SVC OP 0-5 EMPLOYEES RC 3	3 - FP11	Owner Name SEUNG BEOM OH	Inspection Time 12:15 - 13:15
Inspected By MARCELA MASRI	Inspection Type FOLLOW-UP INSPECTION	Consent By SEUNG OH		



### **Comments and Observations**

# **Major Violations**

N/A

# **Minor Violations**

Cited On: 10/17/2022

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

This violation found not in compliance on 10/19/2022. See details below.

### **Measured Observations**

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	Comments
MEAT	SERVICE REFRIGERATOR	40.00 Fahrenheit	
BOILED EGGS	SERVICE REFRIGERATOR	40.00 Fahrenheit	

### **Overall Comments:**

FOLLOW UP INSPECTION IN WHICH THE SERVICE REFRIGERATOR WAS UNABLE TO KEEP THE POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW.

FINDINGS: THE REFRIGERATOR WAS SERVICED YESTERDAY, PER OPERATOR AND THE POTENTIALLY HAZARDOUS FOOD IS BELOW 41F. OK TO USE.

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 <a href="https://doi.org/11/2/2022/">11/2/2022</a>. 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]

[COS] Corrected on Site
[N] Needs Improvement
[NA] Not Applicable
[NO] Not Observed

Corrective Action

[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: SEUNG OH

PIC

Signed On: October 19, 2022