

# 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

|  |  |  |                                  |                                      |   |  |  |  |
|--|--|--|----------------------------------|--------------------------------------|---|--|--|--|
| <b>Facility</b><br>FA0200040 - TGI'S SUSHI                                       |  | <b>Site Address</b><br>100 W HAMILTON AV C, CAMPBELL, CA 95008 |                                  | <b>Inspection Date</b><br>06/18/2025 |   | <b>Placard Color &amp; Score</b><br><div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b><br/> <b>83</b> </div> |  |  |
| <b>Program</b><br>PR0304423 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |  |  | <b>Owner Name</b><br>4202 DESIGN |                                      | <b>Inspection Time</b><br>11:10 - 12:30 |  |  |  |
| <b>Inspected By</b><br>PRINCESS LAGANA   |  | <b>Inspection Type</b><br>ROUTINE INSPECTION                   |                                  | <b>Consent By</b><br>JEFFREY         |   |  |  | <b>FSC</b> Jae Pil Joung<br>09/18/2029 |

  

| 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  |       |       |        |     |     | S   |
| K03                            | No discharge from eyes, nose, mouth   | X  |       |       |        |     |     |     |
| K04                            | Proper eating, tasting, drinking, tobacco use                               | X  |       |       |        |     |     | N   |
| K05                            | Hands clean, properly washed; gloves used properly                          |    |       | X     |        |     |     | N   |
| K06                            | Adequate handwash facilities supplied, accessible                           | X  |       |       |        |     |     | S   |
| K07                            | Proper hot and cold holding temperatures                                    | X  |       |       |        |     |     |     |
| K08                            | Time as a public health control; procedures & records                       | 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 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                                  | X   |     |
| 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                                 |     |     |
| K37                   | Vending machines  |     |     |
| K38                   | Adequate ventilation/lighting; designated areas, use                                |     |     |
| K39                   | Thermometers provided, accurate   |     |     |
| K40                   | Wiping cloths: properly used, stored  | X   |     |
| 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 | X   |     |
| K45                   | Floor, walls, ceilings: built, maintained, clean                                    |     |     |
| K46                   | No unapproved private home/living/sleeping quarters                                 |     |     |
| K47                   | Signs posted; last inspection report available                                      |     |     |

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

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

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

**Inspector Observations: \*REPEAT VIOLATION\***

**Employee rinsed hands at the prep sink.**

**[CA]: Employees shall use designated hand sink, soap and disposable paper towels to wash hands.**

K14 - 3 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, 114125(b), 114141

**Inspector Observations: Accumulation of black and brown buildup on the interior of ice machine.**

**[CA]: Properly clean and sanitize the interior of ice machine. Food contact surface equipment shall be maintained clean at all times. Ensure ice is protected at all times during cleaning.**

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: \*REPEAT VIOLATION\***

**Highest water temperature at the front right sink measured at 75F.**

**[CA]: Provide 100F of warm water at all hand sinks.**

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

**Inspector Observations: A can of Raid pest repellent stored under dish machine.**

**[CA]: Raid pest control is for household use only. Commercial establishments are not approved to use household pest control methods. Discontinue storage/use of unapproved pest repellents.**

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

**Inspector Observations: Food containers of white powder food product missing label with common food name.**

**[CA]: Containers of food items that cannot be easily identified shall be labeled with the common name at all times.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations: \*REPEAT VIOLATION\***

**Soiled wet wiping cloths stored on work surfaces without being placed back into their sanitizer buckets in between uses.**

**[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their**

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: Personal drinks in unsecured cups stored at food prep areas.**

**[CA]: No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.**

### Performance-Based Inspection Questions

Needs Improvement - Proper eating, tasting, drinking, tobacco use.

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

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## Measured Observations

| Item               | Location                      | Measurement       | Comments |
|--------------------|-------------------------------|-------------------|----------|
| miso soup          | warmer                        | 187.00 Fahrenheit |          |
| imitation crab     | 1 door reach in               | 38.00 Fahrenheit  |          |
| raw fish           | 1 door reach in               | 40.00 Fahrenheit  |          |
| chlorine sanitizer | dish machine                  | 50.00 PPM         |          |
| raw tuna           | display case 2                | 40.00 Fahrenheit  |          |
| gyoza              | 2 door under counter cooler 2 | 39.00 Fahrenheit  |          |
| raw salmon         | 2 door under counter cooler   | 41.00 Fahrenheit  |          |
| raw salmon         | display case 2                | 41.00 Fahrenheit  |          |
| water              | 3 comp sink                   | 120.00 Fahrenheit |          |
| shrimp             | display case 1                | 40.00 Fahrenheit  |          |
| water              | prep sink 2                   | 120.00 Fahrenheit |          |
| raw shell egg      | 2 door reach in 2             | 40.00 Fahrenheit  | IR       |
| raw shrimp         | 2 door under counter cooler 2 | 41.00 Fahrenheit  |          |
| water              | prep sink                     | 121.00 Fahrenheit |          |
| water              | front left hand sink          | 100.00 Fahrenheit |          |
| raw salmon         | display case 1                | 41.00 Fahrenheit  |          |
| ambient temp       | 2 door reach in               | 40.00 Fahrenheit  |          |
| raw shrimp         | 2 door reach in 2             | 41.00 Fahrenheit  |          |

## Overall Comments:

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 **7/2/2025**. 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: Jeffrey Joung  
Manager  
Signed On: June 18, 2025