

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 FA0283604 - AKITA SUSHI		Site Address 2251 THE ALAMEDA, SANTA CLARA, CA 95050		Inspection Date 02/10/2026		Placard Color & Score YELLOW 67		
Program PR0425392 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name AKITA SUSHI GOURMET INC		Inspection Time 14:30 - 16:15			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By MARIA				FSC Salomon Arias 03/18/2027

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						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible		X		X			
K07	Proper hot and cold holding temperatures	X						
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				N
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		
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	X	
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		X
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		X
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

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

Inspector Observations: *At the time of inspection, observed both handwash stations in the food preparation areas were fully obstructed with equipment and box of plastic wrap. [CA] Handwash stations shall be fully stocked and accessible at all times. [COS] Employees cleared the handwash sink during inspection.*

Follow-up By 02/12/2026

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

Inspector Observations: *Observed lack of time markings on sushi rice and shrimp tempura. Per employee, items are to be time marked for discard. No written procedures available for review. [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] Employee time marked sushi rice and shrimp tempura during inspection.*

Follow-up By 02/12/2026

Minor Violations

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

Inspector Observations: *Actively working employees lack food handler cards for review. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment as a food handler. Food handler cards shall be available for review.*

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: *Measured the sanitizer concentration in the 3-compartment sink at 0 ppm. No active warewashing at the time of inspection. [CA] Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds. [COS] Employee adjusted chlorine sanitizer level to 100 ppm during inspection.*

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

Inspector Observations: *Observed numerous small live flies throughout the food preparation area. [CA] The premises of a food facility shall be free of vermin and other non-disease carrying insects, weevils, ants, gnats, and fruit flies.*

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: *Facility lacks testing materials for sanitizer. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *1) Facility lacks probe thermometer for measuring internal temperatures. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.*

2) Facility refrigeration units lack thermometers. [CA] A thermometer (accurate to +/- 2°F) shall be provided and correctly located in each hot and cold holding unit containing potentially hazardous foods.

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

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Inspector Observations: *Observed restroom lacks a self-closing device. [CA] Restroom doors shall be equipped with a functional, self-closing device.*

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: *Observed holes in the back screen door, creating gaps into the facility from the outside. [CA] Repair back screen door. The facility shall be fully enclosed to prevent pest entrance and harborage.*

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.
Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
salmon	2-door under counter (2)	41.00 Fahrenheit	
sanitizer (chlorine)	3-compartment sink	0.00 PPM	
water	preparation sink	120.00 Fahrenheit	
salmon	2-door under counter (1)	41.00 Fahrenheit	
salmon	preparation unit (trailer)	41.00 Fahrenheit	
shrimp tempura	preparation counter	90.00 Fahrenheit	
tuna	sushi display case	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
miso soup	soup well	163.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
sushi rice	preparation counter	88.00 Fahrenheit	
tuna	2-door preparation unit	41.00 Fahrenheit	

Overall Comments:

*** A follow-up inspection to verify compliance of major violations will be conducted within five business days. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour (one hour minimum) during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 (minimum of two hours) during non-business hours, and upon inspector availability.**

*** Facility utilizes a compact mobile food facility (CMFO) or trailer in the back, outdoor area for cooking all hot food items on the menu including chicken teriyaki, tempura, and deep fried sushi. Confirmed that this CMFO (26-0451) is permitted by this department. Per manager, foods are cooked daily in the morning, cooled and stored in refrigeration, then reheated upon customer order. This facility and CMFO is used to support other food trucks under the same ownership (Akita Sushi).**

*** Per previous inspection report, the menu shall indicate that all hot food items are prepared in the CMFO. Observed menu has not been updated with this information as of this inspection.**

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 2/24/2026. 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.

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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: Maria Davila
Cashier
Signed On: February 10, 2026