

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 11/13/2024	
Program PR0300673 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name YONG & QIANG PARTNERSH		Inspection Time 12:20 - 13:00
Inspected By HELEN DINH	Inspection Type FOLLOW-UP INSPECTION		Consent By JIAN LU (O)		

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 11/07/2024

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

Compliance of this violation has been verified on: 11/13/2024

Cited On: 11/07/2024

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

Compliance of this violation has been verified on: 11/13/2024

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
warm water	handsink (front)	100.00 Fahrenheit	
sushi rice	container	92.00 Fahrenheit	under time as a public health control (TPHC), time marked
hamachi (yellow tail)	display	41.00 Fahrenheit	
tuna	display	40.00 Fahrenheit	
chicken	container (cooks line)	104.00 Fahrenheit	under TPHC, time marked.
tamago	display	39.00 Fahrenheit	
hot water	1-comp	120.00 Fahrenheit	

Overall Comments:

Upon follow-up inspection, measured PHFs in cold display case at sushi station and reach in/cold top at cooks line holding at or below 41F. Found PHFs sitting on counter tops and prep area under time as a public health control (TPHC) and time mark. Continue to correct remaining violations noted on 11/7/24.

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 **11/27/2024**. 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: Jian Lu
 Owner
 Signed On: November 13, 2024