

# 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 FA0209998 - TOMO SUSHI JAPANESE RESTAURANT		Site Address 5487 SNELL AV, SAN JOSE, CA 95123	Inspection Date 09/17/2024
Program PR0306966 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name CHON, ANTHONY	Inspection Time 16:00 - 16:30
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By ANTHONY C.	

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 09/14/2024

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

**Compliance of this violation has been verified on: 09/17/2024**

Cited On: 09/14/2024

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

**Compliance of this violation has been verified on: 09/17/2024**

#### Minor Violations

N/A

#### Measured Observations

Item	Location	Measurement	Comments
Shrimp Tempura	Reach in	41.00 Fahrenheit	

#### Overall Comments:

*This is a follow up inspection to verify that all major violations mentioned on 9/14/24 inspection report have been addressed. Major violations have been addressed and found within compliance:*

*- K07: Proper hot and cold holding temperatures. Tempura will be cooled down and placed within the reach in. See measured observations.*

*- K09: Proper cooling methods. Sushi rice on site will be placed under TPHC moving forward. TPHC form was filled out and placed next to the ice machine.*

*Continue on working on any other violations mentioned on 9/14/24.*

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 **10/1/2024**. 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: Anthony C.  
Owner  
Signed On: September 17, 2024