

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 FA0254841 - SUSHI MARY		Site Address 262 JACKSON ST, SAN JOSE, CA 95112		Inspection Date 04/25/2022	
Program PR0371976 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name NANOOK RESTAURANT INC		Inspection Time 13:00 - 14:45
Inspected By TRAVIS KETCHU	Inspection Type ROUTINE INSPECTION	Consent By SAGIRI NAGATA	FSC Sagiri Nagata 2/23/2025		

Placard Color & Score
GREEN
77

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						
K07 Proper hot and cold holding temperatures		X		X			S
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				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							
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	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	X	
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		
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

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

Inspector Observations: Measured raw fish within the counter top display boxes at 47 F to 52 F and PHF's within the open top preparation fridge at 52 F. PIC stated that items were placed within the units two hours prior from the walk in refrigerator.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Items were relocated to the two door reach in refrigerator and walk in refrigerator to be held at 41 F or below.

Minor Violations

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, 14125(b), 114141

Inspector Observations: Observed the build-up of a mold like material on the upper panel of the ice machine. [CA] Clean and sanitize ice machine as needed to prevent the build-up of mold like materials.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Facility lacks a consumer advisory for the sale of raw fish sushi.

[CA] Provide a consumer disclosure and reminder for the sale of raw or undercooked animal-derived foods.

Handout provided to facility.

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

Inspector Observations: Observed the tea station hand wash station to lack a hot water supply. [CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.

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

Inspector Observations: Observed food containers stored on the floor of the dry storage room.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

Observed open bulk rice and flour bags stored within the dry storage room.

[CA] Store open bulk foods in approved NSF containers with tight fitting lids.

Observed bulk storage containers used for rice, flour and salt to lack labels. [CA] Storage containers shall be labels as to their contents.

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

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Inspector Observations: Measured the ambient air temperature at 53 F of the counter top sushi case closest to the entry way. Measured the ambient air temperature of the one door open top prep refrigerator at 53 F.
[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Observed the following non-commercially listed items in us in the front preparation area:

- Two sushi display cases
- three microwaves
- two upright freezers

[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

Observed the re-use of soy sauce containers to store various items within the dry storage room.

[CA] Food containers intended for single use shall not be reused.

Observed the preparation counter lower shelf next to the warewashing machine to be in disrepair. [CA] Repair or replace shelf.

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 personal hats and jackets stored hanging on ware storage shelves within the warewashing area.

[CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces. Employee's personal effects (cell phone, car keys, and jackets) shall be stored in employee lockers or other designated areas for employee storage.

Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
warm water	hand wash sink	100.00 Fahrenheit	
raw fish	upright fridge	37.00 Fahrenheit	
chlorine sanitizer	3 comp sink	100.00 PPM	
raw fish	counter top sushi case	53.00 Fahrenheit	
raw chicken	open top prep fridge	52.00 Fahrenheit	
curry	soup warmer	140.00 Fahrenheit	
raw fish	3 door reach in fridge	39.00 Fahrenheit	
miso soup	soup warmer	160.00 Fahrenheit	
tofu	open top prep fridge	51.00 Fahrenheit	
raw fish	2 door reach in fridge	40.00 Fahrenheit	
chlorine sanitizer	warewashing machine	50.00 PPM	
hot water	3 comp sink	120.00 Fahrenheit	
tofu	walk in fridge	41.00 Fahrenheit	
cooked chicken	stove top	170.00 Fahrenheit	
water temperature	tea station hand wash sink	75.00 Fahrenheit	
cream sauce	one door upright fridge	40.00 Fahrenheit	
white rice	steamer	170.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Sushi Maru

NEW OWNER: Nanook Restaurant Inc.

The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$1,435.00 will be mailed to the billing

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address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 5/01/2022 - 4/30/2023

This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report.

Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 4/25/2022**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 **5/9/2022**. 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: Sagiri Nagata
PIC
Signed On: April 25, 2022