

# 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<br>FA0214228 - SAKE BOMB                                         |                                       | Site Address<br>759 E EL CAMINO REAL, SUNNYVALE, CA 94087 | Inspection Date<br>07/10/2025    |
| Program<br>PR0306747 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 |                                       | Owner Name<br>KSGY, INC                                   | Inspection Time<br>11:00 - 12:30 |
| Inspected By<br>SUHREET KAUR                                              | Inspection Type<br>LIMITED INSPECTION | Consent By<br>GIYEONG                                     |                                  |

Placard Color & Score

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

### Comments and Observations

#### Major Violations

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations: Hot water measured at 94F-95F at all the hand wash sink and three compartment sinks.**

**[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.**

**[COS] PIC adjusted the water and water measured above 120F.**

#### Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

**Inspector Observations: Measured ambient temperature of middle refrigerator in front of cookline at 45F.**

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

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

**Inspector Observations: Observed handwash sink next to clean plates at front sushi prep area.**

**[CA] Install a splash guard at hand wash sink to prevent contamination.**

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations: Accumulation of grease on walls and floors in cookline area, food debris under equipment throughout the facility.**

**[CA] Walls and/or floors in food preparation area shall be kept clean.**

K48 - 2 Points - Plan review unapproved; 114380

**Inspector Observations: Lack of hand wash sink at warewash area.**

**[CA] Provide a hand wash sink at warewash area.**

**A person proposing to build or remodel a food facility shall submit plans and specifications for review and shall receive plan approval prior to starting any new construction or remodeling. Contact DEH at 408-918-3400 or at www.ehinfo.org to obtain plan check requirements.**

**Email for plan check: dehplancheck@deh.sccgov.org**

**Submit by 7/25/25**

Follow-up By  
07/25/2025

#### Performance-Based Inspection Questions

N/A

#### Measured Observations

| Item      | Location                        | Measurement      | Comments                |
|-----------|---------------------------------|------------------|-------------------------|
| Hot water | Three compartment sink          | 94.00 Fahrenheit | 120F (remeasured)       |
| Ambient   | Prep unit in middle at cookline | 45.00 Fahrenheit |                         |
| Water     | Hand wash sink                  | 94.00 Fahrenheit | Above 100F (remeasured) |
| Sauce     | Walk in cooler                  | 41.00 Fahrenheit |                         |

#### Overall Comments:

**OWNERSHIP CHANGE INFORMATION**

**NEW FACILITY NAME: KOKO IZAKAYA**

**NEW OWNER: THE SUM**

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***The applicant has completed the facility evaluation 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 \$1,723.00 will be mailed to the billing 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: 8/1/25 - 7/31/26 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 7/10/25***

***\*Permit condition: NA***

***\*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 7/24/2025. 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:** Giyeong Yi  
Owner

**Signed On:** July 10, 2025