

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 FA0209938 - SUSHI MASA		Site Address 5363 CAMDEN AV, SAN JOSE, CA 95124	Inspection Date 04/04/2024
Program PR0303369 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name KJLEES, INC	Inspection Time 09:45 - 10:35
Inspected By CHRISTINA RODRIGUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By TAE LIM SONG	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

N/A

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
sauce	refrogerator	45.00 Fahrenheit	
fish	prep unit	37.00 Fahrenheit	
wasabi	refrigerator	43.00 Fahrenheit	
sushi	prep unit	36.00 Fahrenheit	

Overall Comments:

*The refrigerator on the side of the prep are is still not working properly. It has not been used for business and it is holding 43 to 46 degrees F. Discontinue use of this refrigerator until it can hold food at 41 degrees F maximum.
 Cleaning was done throughout. Continue to clean walls and repaint where chipped or stained.
 Continue to add lighting so that all food prep and food storage areas are brightly lit.*

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 **4/18/2024**. 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: _____

Signed On: April 04, 2024