

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 FA0253614 - SUSHI ICHIBAN		Site Address 116 COCHRANE PLZ, MORGAN HILL, CA 95037		Inspection Date 12/06/2024		Placard Color & Score GREEN 85		
Program PR0369283 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ISPARK CORPORATION		Inspection Time 11:45 - 13:30			
Inspected By GINA STIEHR		Inspection Type ROUTINE INSPECTION		Consent By SONIA PARK				FSC Larry BP Liu 04/20/2026

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						
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						S
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			N
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						
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						X	
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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified		
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		
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		X
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		
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: Observed several potentially hazardous foods that measured in the temperature danger zone located at the cookline (chicken 84F), in the lowboy coolers (salmon 49F, imitation crab 59F) and in the rice warmer (sushi rice 66F). [CA] Ensure PHFs are properly cold held at 41F or below OR hot held at 135F or above. Minimize the time PHFs are out during diligent preparation; cool items back down quickly in the walk-in cooler. PHFs such as par-cooked chicken and sushi rice that are not held under proper temperature control must be time controlled (TPHC- Time as a Public Health Control) which involves filling out the Department's TPHC form, time marking the food for 4 hours and discard the food at the end of the 4 hour mark. [COS] PIC time marked the chicken and sushi rice for 4 hours and will discard at the end of 4 hours.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Food Handler Cards not available for review. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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 raw shell eggs stored over produce in the walk-in cooler. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Observed wiping cloths not stored in sanitizer bucket. Also, one of the sanitizer buckets did not have sanitizer (chlorine or quat). [CA] Ensure wiping cloths are stored in sanitizer buckets when not in use, with 100ppm chlorine sanitizer or 200ppm quat.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
salmon	lowboy cooler	49.00 Fahrenheit	recently used per PIC
mussels	display cooler	40.00 Fahrenheit	
eggs	food prep cold hold	43.00 Fahrenheit	infrared
chlorine	mechanical warewash machine	50.00 PPM	
fish	lowboy cooler	41.00 Fahrenheit	
soft shell crab	walk-in cooler	36.00 Fahrenheit	
chicken	hot hold	84.00 Fahrenheit	par cooked; no TPHC
imitation crab	lowboy	59.00 Fahrenheit	recently used per PIC
chlorine	sanitizer bucket	0.00 PPM	
eel	2 door reach-in freezer	-10.00 Fahrenheit	
sushi rice	warmer	66.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
salmon	display cooler	49.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
eggs	walk-in cooler	38.00 Fahrenheit	

Overall Comments:

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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 **12/20/2024**. 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: Sonia Park
Owner

Signed On: December 06, 2024