

# 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>FA0209938 - SUSHI MASA                                       |                                       | Site Address<br>5363 CAMDEN AV, SAN JOSE, CA 95124 |                           | Inspection Date<br>03/28/2024   |                                  |
| Program<br>PR0303369 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 |                                       |  | Owner Name<br>KJLEES, INC |                                 | Inspection Time<br>13:30 - 15:00 |
| Inspected By<br>CHRISTINA RODRIGUEZ                                      | Inspection Type<br>ROUTINE INSPECTION |  | Consent By<br>DANNY       | FSC Shuynglee Jung<br>July/2024 |                                  |

|                       |
|-----------------------|
| Placard Color & Score |
| <b>GREEN</b>          |
| <b>69</b>             |

| RISK FACTORS AND INTERVENTIONS  | IN | OUT   |       | COS/SA | N/O | N/A | PBI |
|---|----|-------|-------|--------|-----|-----|-----|
|   |    | Major | Minor |        |     |     |     |
| K01 Demonstration of knowledge; food safety certification                       |    |       | X     |        |     |     | N   |
| K02 Communicable disease; reporting/restriction/exclusion                       | X  |       |       |        |     |     |     |
| K03 No discharge from eyes, nose, mouth   | X  |       |       |        |     |     | S   |
| 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     |       |        |     |     |     |
| 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  |     |     |
| 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  | X   |     |
| K34 Warewash facilities: installed/maintained; test strips                              | X   |     |
| K35 Equipment, utensils: Approved, in good repair, adequate capacity                    | X   |     |
| K36 Equipment, utensils, linens: Proper storage and use                                 | X   |     |
| K37 Vending machines  |     |     |
| K38 Adequate ventilation/lighting; designated areas, use                                | X   |     |
| K39 Thermometers provided, accurate   | X   |     |
| 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 | X   |     |
| K45 Floor, walls, ceilings: built, maintained, clean                                    | X   |     |
| 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 one of the prep refrigerators to be holding food 47 to 50 degrees F. Refrigerator check again at end of inspection and still not at proper temperature. [CA] The PHF inside was all discarded by the employee. The temperature of the food must be kept at 41 degrees F and below. Discontinue use of the refrigerator until it is able to hold food at 41 degrees maximum.**

### Minor Violations

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

**Inspector Observations: Employee cooking do not have a food handler card or food safety certificate available. [CA] Each employee that handles food must have a FSC or food handler card.**

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

**Inspector Observations: Observed the bulk food container that says kitchen but does not say the contents on it. [CA] Each bulk food container is to say the contents on it.**

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

**Inspector Observations: Some of the prep table shelves have soiled foil and/or soiled wood on them. [CA] Remove the soiled wood and foil and clean and sanitize the tables and shelves.**

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: The employees are not aware of any test strips for the dish washing machine. [CA] Provide and use test strips to monitor sanitizer of dish machine.**

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

**Inspector Observations: Observed soiled equipment throughout the kitchen and deteriorated taped up refrigerator door handles. [CA] Thorough cleaning of all equipment is needed. Remove the deteriorated tape from the refrigerator handles. Repair/replace the handles.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Observed bowls being used as scoops in the bulk food bins. [CA] Remove the bowls and use scoops with handles and store them with the handles not touching the food inside.**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: The kitchen and food storage areas are very dim. [CA] More lighting is required. It must be lit and all lighting that was previously in the ceiling needs to be restored. Appears that tiles were placed over where there was lighting in the past. Increase lighting in all food storage and food prep areas.**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: Observed no thermometer in the cookline refrigerator. [CA] Every refrigerator is to have a thermometer to be sure it is 41 degrees F and below.**

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

**Inspector Observations: Observed used wiping cloth on table top. [CA] Wiping cloths must be stored in sanitizer between each use.**

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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 belongings stored with restaurant items. [CA] Store personal belongings in a separate designated place such as lockers or separate cabinet. Observed the facility to have much clutter. [CA] Get rid of unused items and thoroughly clean and organize the storage areas.**

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

**Inspector Observations: Observed soiled walls and soiled floors under equipment. [CA] Thoroughly clean the soiled walls and floors.**

## Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

## Measured Observations

| Item   | Location             | Measurement       | Comments |
|--------|----------------------|-------------------|----------|
| eel    | prep unit            | 41.00 Fahrenheit  |          |
| salmon | kitchen refrigerator | 40.00 Fahrenheit  |          |
| tuna   | prep unit            | 50.00 Fahrenheit  |          |
| water  | dish sink            | 120.00 Fahrenheit |          |
| crab   | prep unit            | 49.00 Fahrenheit  |          |
| fish   | prep unit            | 50.00 Fahrenheit  |          |
| sauce  | upright refrigerator | 40.00 Fahrenheit  |          |

## Overall Comments:

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 **4/11/2024**. 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: March 28, 2024