

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 FA0258508 - SANSEI JAPANESE CUISINE	Site Address 2200 EASTRIDGE LP 9205, SAN JOSE, CA 95122	Inspection Date 09/27/2022
Program PR0378568 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CGE MANAGEMENT, INC	Inspection Time 15:00 - 16:00
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By JASON

Placard Color & Score

RED
N/A

Comments and Observations

Major Violations

Cited On: 09/22/2022

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 09/27/2022

Cited On: 09/21/2022

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

This violation found not in compliance on 09/27/2022. See details below.

Cited On: 09/21/2022

K14 - 8 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

This violation found not in compliance on 09/27/2022. See details below.

Cited On: 09/21/2022

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 09/27/2022. See details below.

Cited On: 09/22/2022

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 09/27/2022. See details below.

Cited On: 09/27/2022

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Dead rat observed on snap trap on floor by transformer.

Follow-up By
09/29/2022

Cockroach activity observed in the following areas:

- One dead cockroach on floor at the back entrance.
- One live cockroach at corner of wall and ceiling panel directly above back door entrance.
- One live cockroach on the mop and broom holder directly above the janitorial sink.
- One live cockroach in the corner on the underside of the bottom shelf above the food preparation table.
- One live cockroach at the bottom right corner under the ventilation hood.

Facility was serviced by pest control service on 9/26/2022 at 3:30 AM and again at 7:22 PM.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

[COS] Manager abated live cockroaches and discarded dead rat.

Minor Violations

OFFICIAL INSPECTION REPORT

Facility FA0258508 - SANSEI JAPANESE CUISINE	Site Address 2200 EASTRIDGE LP 9205, SAN JOSE, CA 95122	Inspection Date 09/27/2022
Program PR0378568 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name CGE MANAGEMENT, INC	Inspection Time 15:00 - 16:00

N/A

Measured Observations

Item	Location	Measurement	Comments
Hot water	Three-compartment sink	121.00 Fahrenheit	
Parcooked shrimp	Drawer refrigerator	40.00 Fahrenheit	
Cooked chicken	Griddle	138.00 Fahrenheit	
Raw chicken	Drawer refrigerator	39.00 Fahrenheit	
Cooked beef	Griddle	158.00 Fahrenheit	
Noodles	Drawer refrigerator	41.00 Fahrenheit	

Overall Comments:

- *On-site for chargeable follow-up inspection after facility was closed during a routine inspection on 9/21/2022 and earning a conditional pass during the first follow-up on 9/22/2022.*
- *Facility is hereby closed due to the presence of vermin.*
- *Facility is to cease all operations (food preparation and sales) until permit is reinstated and written authorization is granted by this Division.*

- *Facility will be charged at \$219 per hour, minimum one hour, during normal business hours - Monday through Friday, 7:30 AM to 5:00 PM, or \$493 per hour, during non-business hours and upon inspector availability.*

CLOSURE / PERMIT SUSPENSION NOTICE

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 **10/11/2022**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Jason
Manager

Signed On: September 27, 2022