

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 FA0200040 - TGI'S SUSHI		Site Address 100 W HAMILTON AV C, CAMPBELL, CA 95008		Inspection Date 09/25/2024		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 68 </div>		
Program PR0304423 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name 4202 DESIGN		Inspection Time 12:40 - 14:10			
Inspected By PRINCESS LAGANA		Inspection Type ROUTINE INSPECTION		Consent By MARTIN				FSC Not Available

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						S
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		X			N
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures		X		X			S
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	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		
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	X	
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

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

Inspector Observations: 1. Employee at the back washed hands at food prep sink. Specialist instructed employee to wash hands at the hand sink. Employee then washed hands at the hand sink but for approximately 5 seconds only.

[CA]: Employees shall thoroughly wash hands for at 10-15 seconds when changing gloves, when changing tasks, prior to handling food, utensils or equipment, after touching body parts, and when contamination occurs or as required. Employees shall use designated hand sink, soap and disposable paper towels to wash hands.

2. Employees use wet cloths to wipe hands at the front sushi service line.

[CA]: Discontinue wiping hands with wet cloths.

Follow-up By 09/30/2024

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

Inspector Observations: Located at the front service line, at the two counter top oven toasters, eels measured between 90F - 94F. Per staff, eels were cooked approximately 1.5 hours prior to measurement. Rice at rice cooker at the front service line measured at 132F, cooked approximately 1.5 hours prior to measurement per staff. Staff stated rice is usually discarded 4 hours after cooking. No Time As A Public Health (TPHC) logs/procedures observed.

[CA]: Potentially Hazardous Food (PHFs) shall be hot held at 135F or above at all times. Discussed TPHC for rice and eel with staff. Log provided.

[COS]: Eel to be discarded within the 4th hour it was removed from temperature control.

Follow-up By 09/30/2024

Minor Violations

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

Inspector Observations: Expired food safety manager certificate.

[CA]: Provide proof of a valid food safety manager certification. Food facilities that prepare, handle, or serve non-prepackaged Potentially Hazardous Food shall have a valid food safety manager certificate available on site for review at all times.

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Left front hand sink basin partially blocked by utensils.

[CA]: Hand sinks must remain unobstructed at all times. Ensure all hand sinks are easily accessible to employees to facilitate proper hand washing.

K14 - 3 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

Inspector Observations: At the food prep sink, pieces of raw shrimp observed on the basin of the sink while having lettuce in a plastic insert/container on the basin as well. No direct contamination observed.

[CA]: Properly clean and sanitize prep sink in between use of raw and ready to eat food to prevent contamination.

[COS]: Raw shrimp pieces and raw lettuce removed from prep sink.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Highest water temperature at the front right sink measured at 77F.

[CA]: Provide 100F of warm water at all hand sinks.

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

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Inspector Observations: 1. Plastic bowls used as scoops for bulk food.

[CA]: Discontinue storage of handle-less food equipment not approved for use as scoops. Provide food-grade scoops with handles for scooping.

2. Ice scoop in direct contact with ice.

[CA]: Properly store scoop in which handle is not in direct contact of ice.

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

Inspector Observations: Soiled wet wiping cloths stored on work surfaces without being placed back into their sanitizer buckets in between uses.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used.

Performance-Based Inspection Questions

Needs Improvement - Hands clean/properly washed/gloves used properly.

Measured Observations

Item	Location	Measurement	Comments
rice	rice cooker at the back	171.00 Fahrenheit	
cooked shrimp	1 door reach in	40.00 Fahrenheit	
water	3 comp sink	125.00 Fahrenheit	
imitation crab	ice bath	41.00 Fahrenheit	
water	rear hand sink	100.00 Fahrenheit	
tofu	2 door reach in 2	41.00 Fahrenheit	
water	prep sin k	122.00 Fahrenheit	
raw tuna	display case 1	41.00 Fahrenheit	
raw salmon	dispplay case 2	41.00 Fahrenheit	
tofu	under counter 2	40.00 Fahrenheit	
miso soup	warmer	157.00 Fahrenheit	
water	hand sink front right side	100.00 Fahrenheit	
imitation crab	under counter 1	41.00 Fahrenheit	

Overall Comments:


Discussed that violations with comply by dates shall be corrected by 09/30/2024. Continued non-compliance shall result in charged follow-up inspection.

Discussed proper thawing of raw vacuum packaged fish.

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 **10/9/2024**. 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: Martin Kim
Chef and Server
Signed On: September 25, 2024