

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 FA0251469 - TOMI SUSHI & SEAFOOD BUFFET		Site Address 2200 EASTRIDGE LP 2074, SAN JOSE, CA 95122		Inspection Date 12/04/2024		Placard Color & Score <div style="background-color: yellow; padding: 10px; text-align: center;"> YELLOW 49 </div>		
Program PR0365434 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17			Owner Name AMANDA MIN LAU		Inspection Time 12:45 - 14:25			
Inspected By HENRY LUU		Inspection Type ROUTINE INSPECTION		Consent By SAM C.				FSC Wosen Cheng 05/18/2028

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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		X			N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures	X						
K08	Time as a public health control; procedures & records		X		X			S
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		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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
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		
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: Kitchen employee observed touching garbage can and then attempted to continue onto food preparation without washing hands and changing gloves. When instructed to wash hands, employee only rinsed hands at the food preparation sink. When instructed again to wash hands at the hand wash sink, employee began washing hands with gloves still donned on.

[CA] Ensure employees are properly washing hands as required. Employees shall wash their hands in all of the following instances:

- (1) Immediately before engaging in food preparation, including working with non-prepackaged food, clean equipment and utensils, and unwrapped single-use food containers and utensils.
- (2) After touching bare human body parts other than clean hands and clean, exposed portions of arms.
- (3) Immediately after using the toilet room and again when returning into the kitchen.
- (4) After caring for or handling any animal allowed in a food facility in pursuant to this part.
- (5) After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking.
- (6) After handling soiled equipment or utensils.
- (7) During food preparation as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks.
- (8) When switching between working with raw food and working with ready-to-eat foods.
- (9) Before initially donning gloves for working with food.
- (10) Before dispensing or serving food or handling clean tableware and serving utensils in the food service area.
- (11) After engaging in other activities that contaminate the hands.

Properly wash hands with soap, warm water and dry using single use paper towels as required. Single-use gloves shall be removed prior to washing hands.

[COS] Instructed employee again to properly wash hands.

Follow-up By 12/09/2024

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Hand wash station in the middle of the kitchen between the raw fish preparation area and cook line is inoperable. Main water valves have been shut off. Manager stated that due to plumbing issues, hand sink is currently inoperable. Observed two dead cockroaches inside hand wash basin.

Follow-up By 12/09/2024

Hand wash station at the cook line lacked hand soap at time of inspection.

First hand wash station to the right at the sushi bar lacked hand soap at time of inspection. Hand soap was provided in a dispenser at another hand wash station less than 5 feet away.

[CA] All food facilities shall provide an operable handwashing station. Handwashing facilities shall be equipped with handwashing cleanser and single-use sanitary towels in dispensers. Hand soap and paper towels shall be readily available and easily accessible at all times. Handwashing facility shall be clean, unobstructed, and accessible at all times.

[COS] Hand soap was provided at sinks that lacked hand soap.

[SA] Manager stated that work order has been placed to repair plumbing at the inoperable hand sink. Temporarily utilizing other hand wash sinks and/or designate one compartment of the two-compartment food preparation sinks to conduct hand washing only when food preparation is not taking place.

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Time log were not completed for BBQ/deep fried items subjected to time as a public health control (TPHC).

Follow-up By 12/09/2024

Time logs were not completed for two of the five sushi stations subjected to TPHC.

[CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time

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marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.

[COS] Time logs were completed by employees.

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

Inspector Observations: Observed on dead cockroach inside bucket of water used to store mechanical mixer for flour batter. Mixer was also stored inside bucket.

[CA] Ensure all food contact surfaces are cleaned, sanitized, and free from contamination.

[COS] Mixer and bucket were cleaned and sanitized. Water was discarded.

Follow-up By
12/09/2024

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

Inspector Observations: Two live cockroaches observed on the upper corners on the rear of the food preparation refrigerators at the noodle preparation station.

Follow-up By
12/09/2024

Dead cockroaches observed in the following areas:

- On floors underneath the preparation refrigerator and cook line at the noodle station.
- On floor by the preparation tables and three-door upright refrigerator between the soup warmers and noodle station.
- One floor behind the hot foods area.
- On top of the metal storage rack where sauces are stored at the cook line.
- Two on wall behind the wokline.
- One inside bucket of water where the flour mixer is stored.
- On top of the wall shelf in the kitchen above where raw fish is prepared for the sushi station.

Rodent droppings observed in the following areas:

- Inside cabinet at the server station the restrooms.
- On floors at the server station behind the ware washing area.

No signs of live activity or adulterated food observed.

Facility was serviced by pest control company the day prior. Pest control report was provided for review.

[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.

*** Note: follow directives/corrective actions on pest control report to prevent/eliminate harborage.**

Minor Violations

K22 - 3 Points - Sewage and wastewater improperly disposed; 114197

Inspector Observations: Large amount of standing water observed on floor by the ware washing area. Water observed coming from waste drains of numerous sinks and or waste drains of the high temperature dish machine.

[CA] Liquid waste shall be disposed of through the approved plumbing system and shall discharge into the public sewerage or into an approved private sewage disposal system. Investigate cause and repair in an approved manner.

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 numerous tubs and cases of food stored on the floor inside the walk-in freezer.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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

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Inspector Observations: Heavy accumulation of grime observed on door handles of all refrigerators. Heavy accumulation of food debris and food residues observed on and inside refrigerators, behind refrigerator at the noodle station.

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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 cloths used to cover food: raw duck, green onions, vegetables, etc.

[CA] Linen shall not be used in contact with food unless they are used to line a container for the service of foods and are replaced each time the container is refilled for a new consumer and laundered prior to reuse.

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: Employees' personal belongings observed stored in areas of food preparation, food storage, and/or food contact surfaces:

- On wall shelf above warewashing area.
- On top of bus tub below the sushi station bar.

[CA] Employee's personal effects (cell phone, car keys, and jackets) shall be stored in employee lockers or other designated areas for employee storage.

Observed side door leading into the shared hallway maintained observed during the inspection. Door only has insect strip curtains with bottom fully exposed.

[CA] Keep door closed at all times to prevent the entrance and harborage of vermin.

Numerous hanging fly glue traps observed in use throughout the facility.

[CA] Use approved methods to eliminate flies in the food preparation area.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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

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Measured Observations

Item	Location	Measurement	Comments
Raw oysters on half shell	One-door upright refrigerator	39.00 Fahrenheit	
Raw chicken	One-door food preparation refrigerator	41.00 Fahrenheit	
Cooked scallop with vermicelli	Walk-in refrigerator	38.00 Fahrenheit	
Steamed buns	Dim sum area	180.00 Fahrenheit	
Fried pork	Two-door upright refrigerator	41.00 Fahrenheit	
Hot water	Three-compartment sink	139.00 Fahrenheit	
Sticky rice in lotus leaf	Dim sum area	179.00 Fahrenheit	
Snow crab legs	Walk-in refrigerator	40.00 Fahrenheit	
Raw chicken wings	Two-door upright refrigerator	41.00 Fahrenheit	
Parcooked roast duck	Walk-in refrigerator	39.00 Fahrenheit	
Raw shrimp	Two-door upright refrigerator	41.00 Fahrenheit	
Imitation crab	Two-door reach-in sushi station	39.00 Fahrenheit	
Raw mackerel	One-door food preparation refrigerator	40.00 Fahrenheit	
Spicy tuna	Two-door reach-in - sushi station	39.00 Fahrenheit	
Raw pooled eggs	Two-door reach-in refrigerator	41.00 Fahrenheit	
Parcooked roast pork belly	Walk-in refrigerator	39.00 Fahrenheit	
Raw comminuted meat for dumpling	Two-door reach-in refrigerator - noodle station	39.00 Fahrenheit	
Beef and broccoli	Steam table	136.00 Fahrenheit	
Shrimp with squash	Steam table	147.00 Fahrenheit	
Beef stew	Warming unit - noodle station	183.00 Fahrenheit	
Cooked unagi	Two-door reach-in - sushi station	39.00 Fahrenheit	
Cooked lobster	Walk-in refrigerator	39.00 Fahrenheit	
Snow crab legs	Steam table	135.00 Fahrenheit	
Cooked lobster	Three-door upright refrigerator - noodle station	39.00 Fahrenheit	
Raw cut fish (sashimi)	Three-door upright refrigerator	39.00 Fahrenheit	
Fried rice	Steam table	168.00 Fahrenheit	
Braised lamb	Walk-in refrigerator	38.00 Fahrenheit	
Surface temperature	High temperature dish machine	160.00 Fahrenheit	DishTemp
Raw frog legs	Two-door upright refrigerator	40.00 Fahrenheit	
Cooked crawfish	Walk-in refrigerator	39.00 Fahrenheit	

Overall Comments:

- Two or more major violations were observed during the routine inspection.
- A follow-up inspection will be conducted to verify compliance of all major violations.
- Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour, minimum two hours, during non-business hours, and upon inspector availability.
- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

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 **12/18/2024**. 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.

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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: Sam C.
Manager

Signed On: December 04, 2024