

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 FA0212552 - OMEE J FUSION SUSHI GRILL & BAR | | Site Address 4477 STEVENS CREEK BL, SANTA CLARA, CA 95051 | | Inspection Date 03/14/2026 | |
| Program PR0306807 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | | | Owner Name JUNG, JAE HWAN | | Inspection Time 15:40 - 17:15 |
| Inspected By RAYMOND CHUNG | Inspection Type ROUTINE INSPECTION | Consent By JUN KIM | FSC Not Available | | |

| |
|----------------------------------|
| Placard Color & Score |
| GREEN |
| 87 |

| 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 | | | | | | S |
| K06 | Adequate handwash facilities supplied, accessible | | | X | X | | | S |
| K07 | Proper hot and cold holding temperatures | X | | | | | | |
| K08 | Time as a public health control; procedures & records | | X | | 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 | | |
| 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 | | |
| 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 | | X |
| K46 | No unapproved private home/living/sleeping quarters | | |
| K47 | Signs posted; last inspection report available | | |

OFFICIAL INSPECTION REPORT

| | | |
|--|--|----------------------------------|
| Facility FA0212552 - OMEE J FUSION SUSHI GRILL & BAR | Site Address 4477 STEVENS CREEK BL, SANTA CLARA, CA 95051 | Inspection Date 03/14/2026 |
| Program PR0306807 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name JUNG, JAE HWAN | Inspection Time 15:40 - 17:15 |
| K48 | Plan review | |
| K49 | Permits available | |
| K58 | Placard properly displayed/posted | |

Comments and Observations

Major Violations

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

Inspector Observations:

Observed 4 containers of cooked sushi rice at the bar. Per person-in-charge, the rice was cooked at 2 PM today and will be used for dinner service. Containers were not marked with time. [corrective action] Sushi rice must be used within 4 hours from time it was cooked. Ensure containers are marked with either the production time or discard time. Any leftover rice after 4 hours must be discarded. [correction] PIC marked containers with production time. PIC was advised to start cooking more rice end of dinner service.

Minor Violations

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

Inspector Observations:

One of the hand sinks at the sushi bar was filled with miscellaneous items. [corrective action] Keep hand sink clear so that it is accessible for hand washing. [correction] Items were removed.

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

Inspector Observations:

Observed some missing floor tiles near the entrance of the sushi bar. [corrective action] Replace the missing floor tiles.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

| Item | Location | Measurement | Comments |
|--------------------|-------------------------|-------------------|----------|
| chlorine sanitizer | dishwasher | 50.00 PPM | |
| hot water | 3-compartment sink | 150.00 Fahrenheit | |
| imitation crab | 3-door reach-in cooler | 40.00 Fahrenheit | |
| hot water | prep sink | 150.00 Fahrenheit | |
| salmon | prep unit (kitchen) | 32.00 Fahrenheit | |
| quat sanitizer | 3-compartment sink | 200.00 PPM | |
| salmon | prep unit (bar) | 40.00 Fahrenheit | |
| tofu | prep unit (kitchen) | 34.00 Fahrenheit | |
| salmon | 2-door reach-in freezer | 6.00 Fahrenheit | |
| red snapper | prep unit (bar) | 37.00 Fahrenheit | |
| tuna | prep unit (bar) | 37.00 Fahrenheit | |
| warm water | women's restroom | 100.00 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 **3/28/2026**. 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.

OFFICIAL INSPECTION REPORT

| | | |
|---|---|---|
| Facility FA0212552 - OMEE J FUSION SUSHI GRILL & BAR | Site Address 4477 STEVENS CREEK BL, SANTA CLARA, CA 95051 | Inspection Date 03/14/2026 |
| Program PR0306807 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11 | Owner Name JUNG, JAE HWAN | Inspection Time 15:40 - 17:15 |

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: Young Kim
Sushi Chef

Signed On: March 14, 2026