

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 FA0255358 - EMC SEAFOOD AND RAW BAR		Site Address 378 SANTANA ROW 1100, SAN JOSE, CA 95120		Inspection Date 01/27/2026		Placard Color & Score GREEN 91		
Program PR0372880 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name EMC SAN JOSE, INC		Inspection Time 12:00 - 13:50			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By IRENE WANG				FSC MANUEL REYES 02/24/2029

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						
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				N
K08	Time as a public health control; procedures & records	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						
K15	Food obtained from approved source	X						
K16	Compliance with shell stock tags, condition, display	X						S
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	X	
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	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	X	
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		

OFFICIAL INSPECTION REPORT

Facility FA0255358 - EMC SEAFOOD AND RAW BAR		Site Address 378 SANTANA ROW 1100, SAN JOSE, CA 95120	Inspection Date 01/27/2026
Program PR0372880 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name EMC SAN JOSE, INC	Inspection Time 12:00 - 13:50
K48	Plan review		
K49	Permits available		
K58	Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: Imitation crab and lobster was measured 45F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] Ice was added to food containers measured above 41F.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: Pressurized cylinder was not secure.

[CA] All pressurized cylinders shall be securely fastened to a rigid structure.

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: Inner upper panel of the ice machine has a debris.

[CA] Clean and sanitizer the inner upper panel of the ice machine more frequently.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Ice machine in the sushi area was leaking water. Faucet from the sink in the sushi area was leaking.

[CA] Repair/fix leakage in the sushi area.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
TOMATOES	PREP TABLE - KITCHEN	38.00 Fahrenheit	
CLAMS	PREP TABLE - KITCHEN	35.00 Fahrenheit	
GRAVY	HOT HOLDING	140.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
CHICKEN	COOKING	180.00 Fahrenheit	
RICE	HOT HOLDING	160.00 Fahrenheit	
TOMATO PUREE	HOT HOLDING	75.00 Fahrenheit	RECENT PREP - HEATING UP
SALMON	COLD DISPLAY	40.00 Fahrenheit	
QA SANITIZER	DISHWASHER KITCHEN	200.00 PPM	
QA SANITIZER	DISHWASHER BAR AREA	200.00 PPM	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
MILK	REFRIGERATION	40.00 Fahrenheit	
OYESTER	PREP COOLER	36.00 Fahrenheit	
LOBSTER	PREP TABLE - KITCHEN	47.00 Fahrenheit	ICE ADDED
MICHELADA	PREP COOLER	40.00 Fahrenheit	
OYESTERS	WALK IN COOLER	38.00 Fahrenheit	
IMITATION CRAB	COLD DISPLAY	40.00 Fahrenheit	
RICE	CONTAINER	94.00 Fahrenheit	TPHC
SHRIMPS	PREP TABLE - KITCHEN	38.00 Fahrenheit	
IMITATION CRAB	PREP TABLE - KITCHEN	45.00 Fahrenheit	ICE ADDED
NODDLES	PREP TABLE - KITCHEN	40.00 Fahrenheit	
SPICY TUNA	COLD DISPLAY	40.00 Fahrenheit	
HOT WATER	PREP SINK	120.00 Fahrenheit	

OFFICIAL INSPECTION REPORT

Facility FA0255358 - EMC SEAFOOD AND RAW BAR	Site Address 378 SANTANA ROW 1100, SAN JOSE, CA 95120	Inspection Date 01/27/2026
Program PR0372880 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name EMC SAN JOSE, INC	Inspection Time 12:00 - 13:50

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 **2/10/2026**. 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.

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: IRENE WANG
MANAGER

Signed On: January 27, 2026