

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 FA0214372 - SUSHI BLVD		Site Address 903 E DUANE AV, SUNNYVALE, CA 94085		Inspection Date 07/13/2022		Placard Color & Score <div style="background-color: black; color: white; padding: 10px; text-align: center;"> YELLOW 62 </div>		
Program PR0303567 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name KIM, SUN MI		Inspection Time 12:30 - 14:30			
Inspected By GINA STIEHR	Inspection Type ROUTINE INSPECTION	Consent By JASON SHIN	FSC Sunmi Kim 10/14/2026					

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						
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		X			
K09	Proper cooling methods			X				
K10	Proper cooking time & temperatures		X		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	X	
K28	Fruits and vegetables washed		
K29	Toxic substances properly identified, stored, used		
K30	Food storage: food storage containers identified	X	
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	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		
K45	Floor, walls, ceilings: built, maintained, clean	X	
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

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

Inspector Observations: *Observed potentially hazardous food that was subject to TPHC (Time as a Public Health Control) but was not time marked (California Roll 78F). [CA] Ensure all PHFs that are subject to TPHC are time-marked for 4 hours and discarded. [SA] PIC tim-marked the roll during time of inspection.*

Follow-up By 07/15/2022

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Inspector Observations: *Final cook temp measured between 140F-167F for grilled chicken. [CA] Ensure internal temperature for cooked chicken reaches a minimum of 165F. [COS] Employee put chicken back on the grill and cooked to 165F.*

Follow-up By 07/15/2022

Minor Violations

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: *Observed 3 plates of cooked rice located on food prep surfaces that were cooling and covered with plastic wrap. [CA] Ensure PHFs are properly cooled from 135F to 70F within 2 hours and from 70F to 41F within 4 hours. Use rapid cooling methods such separating to smaller portions, frequent stirring, ice bath, ice paddle and/or ice as an ingredient. Keep PHFs uncovered or loosely covered until cooled down to 41F or below.*

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: *Observed black mold like substance in ice machine. [CA] Thoroughly clean and sanitize ice machine.*

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: *Facility's menu is missing the consumer advisory. [CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.*

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *Observed several dead cockroaches on under dry storage shelves, under cooking and refrigeration equipment, and on top of the water heater. Facility has pest control come once a month and was last serviced on 6/24/22. [CA] Ensure facility is free of pests (alive and dead). Remove dead cockroaches and thoroughly clean and sanitize facility. Recommend working with professional pest control.*

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 food located directly on the floor (bag of onions, bag of flour). [CA] Store food at least 6 inches off of the ground.*

Door on ice machine is missing. [CA] Replace door on ice machine.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: *Observed open bulk food bags and containers. [CA] Store bulk foods in food grade containers with tight fitting lids.*

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: *Observed two pieces of broken equipment (low boy refrigerator, two door refrigerator). Also observed broken cooking equipment behind facility. [CA] Repair, replace, or remove broken equipment.*

Toaster oven is coated with grease on the inside and outside of the unit. [CA] Thoroughly clean and sanitize toaster oven.

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 rice scoop stored in standing water. [CA] Store rice scoop in dipper well or in container with ice.*

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

Inspector Observations: *Observed paint peeling from ceiling panels. [CA] Replace or repair ceiling panels.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
shrimp tempura	next to cookline	145.00 Fahrenheit	
rice	food prep surface	73.00 Fahrenheit	
hot water	3 comp sink	120.00 Fahrenheit	
rice	food prep surface	89.00 Fahrenheit	
chicken	internal cook temp	140.00 Fahrenheit	
salmon	sushi display cooler	42.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
shrimp	beverage refrigerator with glass sliding doors	29.00 Fahrenheit	
unagi	toaster oven	133.00 Fahrenheit	
california roll	on top of rice cooker	78.00 Fahrenheit	
ahi	sushi display cooler	43.00 Fahrenheit	
imitation crab	low boy refrigerator	41.00 Fahrenheit	infrared

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 **7/27/2022**. 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.

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 Chin
Owner
Signed On: July 13, 2022