

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 FA0285115 - SUSHI PRO		Site Address 1078 E BROKAW RD 50, SAN JOSE, CA 95131		Inspection Date 04/29/2024	
Program PR0427497 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SUSHI PRO, INC		Inspection Time 13:50 - 16:40
Inspected By PRINCESS LAGANA	Inspection Type ROUTINE INSPECTION	Consent By THINH	FSC Chung sun Lee - 05/13/2028		

Placard Color & Score

YELLOW

67

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		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						S
K15 Food obtained from approved source	X						
K16 Compliance with shell stock tags, condition, display		X		X			N
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		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	X	
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

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

Inspector Observations: -Multiple Potentially Hazardous Food (PHF) in under-counter unit measured between 44F - 51F. Food items have been stored in the unit for more than 4 hours prior to measurement per staff. Ambient temperature of unit measured at 45F.

Follow-up By
05/02/2024

-Sushi rice measured at 81F. Staff stated rice was cooked approximately 3 hours prior to inspection. Per staff, rice is usually discarded within 4 hours after cooking. No time markings or Time As A Public Health (TPHC) written procedures observed on site during inspection.

-Deep fried eel and tempura measured at 83F and 121F respectively. Per staff, food items were cooked less than 1 hour prior to measurement.

[CA]: PHFs must be cold held at 41F or below or hot held at 135F or above at all times. Discussed TPHC as an option for sushi rice.

[COS]: PHFs were voluntarily discarded by staff during inspection. Sushi rice and deep fried eel and tempura were time labeled for a maximum of 4 hours from when it was removed from temperature control.

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: Raw oysters stored in 2 door reach in #2 without tags or receipt. Per owner, oysters were purchased from restaurant depot.

Follow-up By
05/02/2024

[CA]: Shell stock tags must be maintained and available on site for 90 days. Ensure all shell stock tags are kept in chronological order for 90 days after the harvest date.

[COS]: Owner decided to voluntarily discard raw oysters during inspection.

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Maximum water temperature at the facility measured at 72F at the beginning of inspection. Per Owner and staff, water heater was unable to provide hot water due to continuous use of dish machine.

Follow-up By
05/02/2024

[CA]: Hand sinks must be able to provide at least 100F of warm water and sinks (3 compartment sink, food prep sink, and mop sink) shall be able to provide at least 120F of water at all times. Specialist to contact owner regarding water heater if further actions are needed.

[COS]: Facility was ordered closed in the beginning of inspection. By the end of inspection, Specialist observed 124F of water at the facility. Facility approved to re-open by the end of inspection.

Minor Violations

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

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: Frozen fish was thawing on the food prep counter during inspection.

[CA]: Frozen food shall be thawed using the following approved methods:

-Under refrigeration that maintain the food temperature at 41F or below.

-Completely submerged under cold running water or a period not to exceed two hours at a water temperature of 70F or below.

-In microwave oven as long as it is cooked immediately.

-As part of the cooking process

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. Ambient temperature of undercounter unit measured at 45F.

[CA]: Discontinue use of under counter unit for PHF's until it is able to maintain PHFs at 41F or below. Assess/repair unit as needed.

2. Shaved ice and table top cooler unit missing proof of certification for sanitation.

[CA]: All equipment must be certified for sanitation by ANSI accredited certification program (NSF, UL EPH, UL Sanitation, CSA Sanitation, ETL Sanitation). Cease and desist use of unit or provide spec sheet of units indicating that it's ANSI approved.

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 - Compliance with shell stock tags, condition, display.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
squid 1	under counter unit	44.00 Fahrenheit	
water	hand sink	72.00 Fahrenheit	
jalapeno with tuna	drawer cooler	41.00 Fahrenheit	
water	prep sink	72.00 Fahrenheit	
takoyaki	drawer cooler	41.00 Fahrenheit	
steamed egg	hot box	150.00 Fahrenheit	
fish cake	2 door reach in #1	41.00 Fahrenheit	
white tuna	display case	41.00 Fahrenheit	
raw tuna	display case	41.00 Fahrenheit	
raw beef	2 door reach in #2	41.00 Fahrenheit	
unagi	2 door reach in #1	40.00 Fahrenheit	
Chlorine sanitizer	dish machine	0.00 PPM	
water	3 comp	70.00 Fahrenheit	
dry aged tuna	under counter unit	47.00 Fahrenheit	
squid 2	under counter unit	47.00 Fahrenheit	
rice	rice cooker	156.00 Fahrenheit	
octopus	under counter unit	47.00 Fahrenheit	
butter	under counter unit	48.00 Fahrenheit	
miso soup	warmer	166.00 Fahrenheit	

Overall Comments:

Discussed the following:

-Prior to purchasing new equipment, all equipment must be certified for sanitation by ANSI accredited certification program (NSF, UL EPH, UL Sanitation, CSA Sanitation, ETL Sanitation).

-Discussed with person in charge that any new construction, remodeling or structural change to the food facility, removing or installing new equipment, or any significant menu change, must submit complete plans to DEH at 408-918-3400 or obtain plan check requirement at www.ehinfo.org

note: facility has (1) restroom hand sink, (3) hand sinks, (1) 2-comp food prep sink, (1) 3-comp sink, (1) mop sink.

water heater: Rheem-Ruud Advantage Plus Commercial Gas Water Heater, Model No. HE55-130N, Serial No. 0916T0880N, 55 U.S. Gallon, test pressure: 414 kPa, Working pressure: 207 kPa

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 **5/13/2024**. 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: Jamie Lee
Owner

Signed On: April 29, 2024