

**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**

<b>Facility</b> FA0310199 - IZUMI SUSHI		<b>Site Address</b> 925 BLOSSOM HILL RD 1360, SAN JOSE, CA 95123		<b>Inspection Date</b> 11/04/2025	
<b>Program</b> PR0454551 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> HATATSUDO INC		<b>Inspection Time</b> 13:05 - 14:45
<b>Inspected By</b> JENNIFER RIOS	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> SIMON	<b>FSC</b> Simon Sai Woo 02/09/2027		

**Placard Color & Score**  
**YELLOW**  
**61**

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						
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		X			N
K06 Adequate handwash facilities supplied, accessible		X		X			N
K07 Proper hot and cold holding temperatures		X		X			N
K08 Time as a public health control; procedures & records					X		N
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				N
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							
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	X	
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:** *Observed employee handle/load dirty dishes into tray for mechanical warewash and place into the machine. Employee then went and handled sanitized equipment from mechanical warewash without washing hands. [CA] Employees must wash hands after handling soiled equipment and before touching sanitized equipment. [COS] Equipment was placed back into mechanical warewash to be sanitized again. Employee was instructed to wash hands.*

Follow-up By  
11/07/2025

**Minor:** *Observed employee rinsing gloved hands in preparation sink. [CA] Ensure that when needed, gloves are removed and hands are washed in the handwash sink only.*

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

**Inspector Observations:** *Paper towels were not provided at the only handwash in the preparation area. [CA] Single-use sanitary towels shall be provided in dispensers. [SA] A roll of paper towels was provided by employee. Ensure that paper towels are provided in dispenser.*

Follow-up By  
11/07/2025

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

**Inspector Observations:** *1. Sushi rice in machines measured 76F to 78F (see measured observations). Per PIC, sushi rice was prepared two hours prior to measurement. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [SA] Sushi rice will be time marked for discard at 3:30pm. Provided TPHC handout to PIC.*

Follow-up By  
11/07/2025

*2. Tempura batter measured 73F. Per PIC, it was made less than 2 hours prior to temperature measurement. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [COS] Tempura batter was placed back into preparation unit to cool down.*

*3. Sushi on conveyor belt measured 76F. Per PIC, they place a cucumber slice or lemon slice etc. on plate to indicate the time it was placed on the conveyor belt. Usually, they attempt to keep items out for about a half hour before discard. [CA] PHFs shall be held at 41°F or below or at 135°F or above. [SA] Ensure that items are discarded after four hours.*

**Minor-** *Items in preparation unit measured 43-44F. Ambient air of preparation fridge measured 48F. Per PIC, items were placed into unit when facility opened less than two hours prior to temperature measurement. [CA] PHFs shall be held at 41°F or below or at 135°F or above. PIC adjusted preparation unit temperature.*

### Minor Violations

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 employee drying sanitized equipment. [CA] Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.*

Follow-up By  
11/07/2025

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

**Inspector Observations:** *Tablet menu did not provide a consumer advisory. [CA] Provide consumer warning for the sale of raw or undercooked animal-derived foods.*

Follow-up By  
11/07/2025

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

**Inspector Observations:** *Hot water did not appear to be turned on in the restroom. Water measured 73F. [CA] Handwashing facilities shall be equipped to provide minimum 100°F water under pressure for a minimum of 15 seconds.*

Follow-up By  
11/07/2025

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K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

**Inspector Observations: Chlorine test strips were not available at time of inspection. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.**

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: 1. Observed cups as scoops in bulk food containers. [CA] Provide scoops with handles and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.**

**2. Observed knives stored in between food equipment. [CA] Multi-use utensils will be stored in a way that the working part of the utensil may not become contaminated.**

**3. Handle of ice scoop was in contact with ice in machine. [CA] Handle to ice scoop shall be stored so that it is not in direct contact with ice.**

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: Observed employee drink without lid stored on shelf with food equipment and above food in hot holding. [CA] Ensure that employee beverages are stored away and separately from food equipment/food.**

## Performance-Based Inspection Questions

- Needs Improvement - Food contact surfaces clean, sanitized.
- Needs Improvement - Time as a public health control; procedures & records.
- Needs Improvement - Proper hot and cold holding temperatures.
- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Adequate handwash facilities: supplied or accessible.

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Soup	Hot holding	153.00 Fahrenheit	
Spicy tuna	Cold holding insert	44.00 Fahrenheit	
Gyoza	Cold holding insert	41.00 Fahrenheit	
Fish eggs	Cold holding insert	43.00 Fahrenheit	
Scallops	Under counter reach in	41.00 Fahrenheit	
Fish	Under counter reach in	41.00 Fahrenheit	
Salmon	Sushi display	41.00 Fahrenheit	
Sushi Rice	Machine	78.00 Fahrenheit	
Ambient	Walk in freezer	10.00 Fahrenheit	
Sushi rice	Machine	76.00 Fahrenheit	
Ambient	Preparation unit	48.00 Fahrenheit	
Tempura batter	On counter	73.00 Fahrenheit	
Salmon	Under counter reach in	41.00 Fahrenheit	
Beef	Hot holding	153.00 Fahrenheit	
Octopus	Under counter reach in	42.00 Fahrenheit	
Spicy tuna	Cold holding insert	45.00 Fahrenheit	
Salmon	Walk in fridge	38.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Rice	Hot holding	157.00 Fahrenheit	
Warm water	Restroom handwash	73.00 Fahrenheit	

## Overall Comments:

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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 **11/18/2025**. 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



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**Received By:** Simon Woo  
Owner

**Signed On:** November 04, 2025