

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 FA0281108 - UMI HANDROLL BAR	Site Address 387 S 1ST ST 101, SAN JOSE, CA 95113	Inspection Date 05/24/2019
Program PR0422038 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name LINH LE	Inspection Time 11:30 - 12:15
Inspected By GINA STIEHR	Inspection Type LIMITED INSPECTION	Consent By LYNN LE



Comments and Observations

Major Violations

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

Inspector Observations: Observed potentially hazardous food that measured in the temperature danger zone (salmon skins 61F) and fish thawing for cardboard box for over 2 hours (63F). [CA] Facility must properly cold hold at 41F or below OR hot hold at 135F or above. [COS/SA] PIC voluntarily discarded the salmon skins. PIC time-marked the fish for 2 more hours and will discard by 1:00PM.

COMPLY BY 05/28/2019

Minor Violations

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

Inspector Observations: Observed fish to be improperly thawing on a cardboard box and in a bowl in the 3 comp sink. [CA] Food shall be thawed under refrigeration, completely submerged under cold running water of velocity to flush particles, in microwave oven or during the cooking process. Follow manufacturer's thawing instructions.

NOTE: Facility is not approved to thaw in 3 comp sink. The contract approved by the Department states that the facility will be using Vietnoms for food preparation such as thawing.

Performance-Based Inspection Questions

N/A

Measured Observations

Item	Location	Measurement	Comments
salmon skins	next to 3 comp sink	61.00 Fahrenheit	
fish	in bowl in 3 comp sink	41.00 Fahrenheit	
fish	thawing on cardboard box	63.00 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 **6/7/2019**. 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: Lynn Le
Owner

Signed On: May 24, 2019