

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 FA0259334 - JIN SHO RESTAURANT		Site Address 454 S CALIFORNIA AV A, PALO ALTO, CA 94306		Inspection Date 03/11/2026	
Program PR0379983 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JIN SHO LLC		Inspection Time 12:40 - 14:20
Inspected By JOSHUA LUCES	Inspection Type ROUTINE INSPECTION	Consent By KANEKO	FSC Noriomi Kaneko 11/10/2027		

Placard Color & Score
GREEN
77

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						S
K05 Hands clean, properly washed; gloves used properly	X						S
K06 Adequate handwash facilities supplied, accessible	X						
K07 Proper hot and cold holding temperatures	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						
K15 Food obtained from approved source							
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	X	
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	X	
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	X	X
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	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

No major violations were observed during this inspection.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations:

Not all food handlers possess a valid food handler card or food manager certification.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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

Inspector Observations:

A consumer advisory reminder statement was observed posted but not disclosure of which food items are served raw or undercooked were identified on the menu.

[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:

1. Old rodent droppings were observed on the floor in the corner of the back storage area below/behind the two door upright freezer. It was discussed with the PIC that pest control services are rendered by Ecolab on a monthly basis. No other evidence of rodent activity was observed at this time.

[CA] Clean and sanitize area of old droppings.

2. Observed numerous fruit flies at the janitorial sink area.

[CA] Food facility shall be kept free of non-disease carrying insects, weevils, ants, gnats, and fruit flies.

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

Inspector Observations:

Observed raw fish thawing at ambient temperature adjacent to the cooks line. Fish measured at 30F-34F at this time.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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

Inspector Observations:

Observed an unlabeled chemical spray bottle cleaner stored at the bottom shelf of the main preparation line.

[CA] Chemicals once removed from original container shall be labeled with common name.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

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Inspector Observations:

Observed an accumulation of grime/grease/debris on equipment surfaces throughout the facility including but not limited to:

- The shelf space below the grill
- The exterior surfaces and handles of the two door upright freezers at the back storage area
- On the lower shelving of equipment at the cooks line

[CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.

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

Inspector Observations:

Observed a large accumulation of water in the four door upright cooler.

[CA] Maintain equipment in good repair.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations:

A display thermometer was missing at the front sushi display cooler.

[CA] The thermometer in the reach-in refrigerator shall be placed where it is easily visible while checking refrigerator temperature.

[COS] The manager was able to locate a display thermometer and place it in the unit.

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:

1. **Observed the three compartment sink faucet to be leaking**
2. **Observed the preparation sink hot water line running and unable to close**

[CA] Repair plumbing fixture and maintain in clean and good repair.

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

Inspector Observations:

Observed an accumulation of grease/grime/debris on the floors throughout the facility including but not limited to:

- Below the grill at the cooks line
- Below the deep fryer at the cooks line
- Below both sushi preparation stations
- Below the upright coolers at the hallway storage area
- Below the upright freezers at the back storage area

[CA] Walls and/or floors in food preparation area shall be kept clean.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
SHRIMP	REACH IN COOLER BELOW SUSHI	34.00 Fahrenheit	
YELLOW TAIL	REACH IN COOLER BELOW SUSHI	41.00 Fahrenheit	
YELLOW TAIL	SUSHI COOLER	35.00 Fahrenheit	
FATTY TUNA	SUSHI COOLER	41.00 Fahrenheit	
TUNA	WALK IN COOLER	36.00 Fahrenheit	
WATER	THREE COMPARTMENT SINK	131.00 Fahrenheit	
TUNA	REACH IN COOLER BELOW SUSHI	39.00 Fahrenheit	
WATER	COOKS LINE HAND WASHING SINK	108.00 Fahrenheit	
HOT WATER	PREPARATION SINK	120.00 Fahrenheit	
SESAME PASTE	FOUR DOOR UPRIGHT COOLER	39.00 Fahrenheit	
SANITIZER CONCENTRATION	LOW TEMPERATURE DISH MACHINE	50.00 PPM	CHLORINE
WATER	BACK HAND WASHING SINK	108.00 Fahrenheit	
SALMON	SUSHI COOLER	41.00 Fahrenheit	
TUNA	SUSHI COOLER	41.00 Fahrenheit	
SALMON	WALK IN COOLER	38.00 Fahrenheit	
SPICY TUNA	REACH IN COOLER BELOW SUSHI	38.00 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 **3/25/2026**. 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: Keneko, Noriomi
Owner

Signed On: March 11, 2026