

**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> FA0251063 - SUSHI JIN		<b>Site Address</b> 580 N RENGSTORFF AV J, MOUNTAIN VIEW, CA 94		<b>Inspection Date</b> 06/10/2025	
<b>Program</b> PR0364327 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> DCJ SUSHI GROUP		<b>Inspection Time</b> 15:15 - 16:30
<b>Inspected By</b> TRAVIS KETCHU	<b>Inspection Type</b> ROUTINE INSPECTION	<b>Consent By</b> JING HUANG	<b>FSC</b> Jingcheng Huang 02/11/2027		

<b>Placard Color &amp; Score</b>
<b>GREEN</b>
<b>81</b>

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						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	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		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		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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Facility FA0251063 - SUSHI JIN	Site Address 580 N RENGSTORFF AV J, MOUNTAIN VIEW, CA 94043	Inspection Date 06/10/2025
Program PR0364327 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name DCJ SUSHI GROUP	Inspection Time 15:15 - 16:30
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

K18 - 8 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

**Inspector Observations: Facility is using a VacMaster to ROP raw fish, shrimp, chicken and pork stored within the reach in freezer and walk in fridge. Items lacked date labels. Facility lacks an approved HACCP or operating procedure. PIC stated the items were sealed less than 24 hours prior.**

**[CA] The food facility shall obtain a HACCP plan approval prior to packaging PHFs using a reduced-oxygen packaging method.**

**[COS] Vacuum sealed chicken removed from bag at the time of inspection. Other items time labeled with a sealing date of 6/09/25. Items shall be removed from bags prior to 6/11/25.**

**Facility intends to submit an SOP for review and approval to utilize ROP for 48 hours or less.**

**Due to the high risk of possible growth and toxin production of Clostridium botulinum when using Reduced Oxygen Packaging method, we want to ensure a stringent safety protocol is in place before the use of ROP.**

**\*If you plan to reduce oxygen package for less than 48 hours you may submit a standard operating procedure (SOP) to our department for review and approval, so a directive can made based on your SOP.**

**To submit the HACCP to California Department of Public Health, please see below:**

**HACPP details from CDPH:**

**<https://www.cdph.ca.gov/Programs/CEH/DFDCS/CDPH%20Document%20Library/FDB/FoodSafetyProgram/HACCP.P.pdf>**

**CDPH retail food program service request application-HACCP plan review request:**

**<https://www.cdph.ca.gov/CDPH%20Document%20Library/ControlledForms/cdph8601.pdf>**

**The section in the CRFC that specifies specialized food process or packaging potentially Hazardous food using a reduced oxygen packaging at retail that require HACCP:**

**114419 When a HACCP plan is required**

**(2) Packaging POTENTIALLY HAZARDOUS FOOD using a REDUCED-OXYGEN PACKAGING method as specified in Section 114057.1, except if the FOOD FACILITY uses a REDUCED-OXYGEN PACKAGING method to package hazardous FOOD that always complies with the following standards with respect to packaging the hazardous FOOD:**

**(A) The FOOD is labeled with the production time and date.**

**(B) The FOOD is held at 41 degrees Fahrenheit or lower during refrigerated storage.**

**(C) The FOOD is removed from its package in the FOOD FACILITY within 48 hours after packaging.**

**114419.1. Contents of a HACCP plan**

**For a FOOD FACILITY that is required under Section 114419 to have an HACCP PLAN, the plan and specifications shall indicate all of the following:**

**(a) A flow diagram of the specific FOOD for which the HACCP PLAN is requested, identifying CRITICAL CONTROL POINTs and providing information on the following:**

**(1) Ingredients, materials, and EQUIPMENT used in the preparation of that FOOD.**

**(2) Formulations or recipes that delineate methods and procedural control measures that address the FOOD safety concerns involved.**

**(b) A FOOD EMPLOYEE and supervisory training plan that addresses the FOOD safety issues of concern.**

**(c) A statement of standard operating procedures for the plan under consideration including clearly identifying the following:**

**(1) Each CRITICAL CONTROL POINT.**

**(2) The CRITICAL LIMITs for each CRITICAL CONTROL POINT.**

**(3) The method and frequency for monitoring and controlling each CRITICAL CONTROL POINT by the FOOD EMPLOYEE designated by the PERSON IN CHARGE.**

**(4) The method and frequency for the PERSON IN CHARGE to routinely verify that the FOOD EMPLOYEE is following standard operating procedures and monitoring CRITICAL CONTROL POINTs.**

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**(5) Action to be taken by the PERSON IN CHARGE if the CRITICAL LIMITs for each CRITICAL CONTROL POINT are not met.**

**(6) Records to be maintained by the PERSON IN CHARGE to demonstrate that the HACCP PLAN is properly operated and managed.**

**(d) Additional scientific data or other information, as required by the DEPARTMENT, supporting the determination that FOOD safety is not compromised by the proposal.**

## Minor Violations

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

**Inspector Observations: Menu lacks the proper disclosure and reminder for the serving of raw fish items.**

**[CA] Provide consumer disclosure and reminder for the sale of raw or undercooked animal-derived foods.**

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: Facility preparing fish within the three compartment warewashing sink.**

**[CA] Food preparation shall only occur in approved areas. Discontinue use of the three compartment sink to prepare food. Use the sink approved for food preparation.**

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

**Inspector Observations: A white chest freezer is stored in the outside dumpster room.**

**[CA] Food or food related equipment shall be stored in an approved fully enclosed food facility.**

**Relocate freezer into the storage room of the facility or remove freezer from the premises by 6/17/25.**

Follow-up By

06/17/2025

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 the use of a VacMaster VP230 to ROP raw meats without approval.**

**[CA] All equipment shall be approved, installed properly, & meet applicable standards. Discontinue use of the ROP machine until an SOP has been submitted and approved by this department. Machine impounded.**

Follow-up By

07/10/2025

**Removed machine or obtain SOP approval by 7/10/2025**

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

**Inspector Observations: Observed the use of charcoal box grills under the shared hood at the front cook line.**

**[CA] Equipment utilizing solid fuel shall be operated under a dedicated ventilation hood. Relocate charcoal grill to rear ventilation hood unused by other cooking equipment.**

Follow-up By

06/17/2025

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
fish	outside chest freezer	5.00 Fahrenheit	
warm water	hand wash sink	100.00 Fahrenheit	
raw shrimp	reach in freezer	10.00 Fahrenheit	
chlorine sanitizer	warewashing machine	100.00 PPM	
raw chicken	walk in fridge	38.00 Fahrenheit	
sauce	reach in fridge	39.00 Fahrenheit	
hot water	3 comp, prep sinks	120.00 Fahrenheit	
raw fish	sushi fridge	39.00 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 **6/24/2025**. 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:** jing huang  
PIC

**Signed On:** June 10, 2025