

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 FA0286901 - GINZA SUSHI	Site Address 3153 MERIDIAN AV 10, SAN JOSE, CA 95124	Inspection Date 07/12/2024
Program PR0430283 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name MCQ LEGS INC	Inspection Time 11:30 - 12:45
Inspected By LAWRENCE DODSON	Inspection Type FOLLOW-UP INSPECTION	Consent By WILLIAM TANUDJAJA

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 07/09/2024

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

Compliance of this violation has been verified on: 07/12/2024

Cited On: 07/09/2024

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

Compliance of this violation has been verified on: 07/12/2024

Cited On: 07/09/2024

K11 - 8 Points - Improper reheating procedures for hot holding; 114014, 114016

Compliance of this violation has been verified on: 07/12/2024

Minor Violations

Cited On: 07/09/2024

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

This violation found not in compliance on 07/12/2024. See details below.

Measured Observations

Item	Location	Measurement	Comments
cooked rice	rice cooker	180.00 Fahrenheit	
edamame	walk-in refrigerator	41.00 Fahrenheit	
soft shell crab	preparation table	51.00 Fahrenheit	Subject to TPHC. marked for 10:30-2:30 PM. Specific time markings for each preparation batch.
cooked shrimp	under counter refrigerator	34.00 Fahrenheit	
raw shrimp	preparation refrigerator	41.00 Fahrenheit	
salmon	walk-in refrigerator	39.00 Fahrenheit	
tofu	preparation table/service area	71.00 Fahrenheit	subject to TPHC.
eel	sm oven	193.00 Fahrenheit	
sushi rice	rice cooker	84.00 Fahrenheit	subject to TPHC. time marked 10:30-2:30pm
dumpling	preparation refrigerator	40.00 Fahrenheit	

Overall Comments:

TPHC paperwork distributed to the operator.

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 **7/26/2024**. 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: William Tanudjaja

PIC

Signed On: July 12, 2024