

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 FA0253788 - MY NO. 1 SUSHI & TOFU		Site Address 1747 N MILPITAS BL, MILPITAS, CA 95035	Inspection Date 12/18/2024
Program PR0369696 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name JBH RESTAURANT	Inspection Time 13:10 - 14:09
Inspected By NHA HUYNH	Inspection Type LIMITED INSPECTION	Consent By MICHAEL LIANG	

Placard Color & Score GREEN N/A
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Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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:

Observed water leak at the drain pipe at the 3 compartment warewash sink and handwash sink in the kitchen.

[Corrective Action] Repair to stop the leak.

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:

Lack of mop hanger at the janitorial sink.

[Corrective Action] Install a mop hanger at the janitorial sink.

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

Inspector Observations:

1. Floors in the walk-in cooler and walk-in freezer observed rusted and broken.

[Corrective Action] Ensure floors are in good condition. Floor shall be smooth, durable, and cleanable.

2. Cove base tile observe separating from the wall at the cookline.

[Corrective Action] Ensure there are no gaps between cove base tile and wall.

Performance-Based Inspection Questions

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
ambient air	2 door prep cooler	36.00 Fahrenheit	M3
ambient air	walk-in cooler	37.00 Fahrenheit	
ambient air	single door undercounter cooler	6.00 Fahrenheit	
ambient air	2 door prep cooler	38.00 Fahrenheit	Turbo Air
ambient air	2 door prep cooler	40.00 Fahrenheit	True
ambient air	walk-in freezer	12.00 Fahrenheit	
hot water	handwash sink and 3 comp	134.00 Fahrenheit	
ambient air	2 door prep cooler	38.00 Fahrenheit	Saba Air

Overall Comments:

Flooring in the dining area is bare cement. Operator may need to seal the floor.

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Kinjo Sushi

NEW OWNER: Kaisen Concepts LLC

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The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP10. An invoice for the permit fee in the amount of \$1,107.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 01/01/2025 - 12/31/2025 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

***Structural Review inspection conducted on 12/18/2024.**

***Permit condition: none.**

***Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.**

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 **1/1/2025**. 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



Received By: Michael Liang
Member
Signed On: December 18, 2024