

**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><br>FA0286048 - SUSHI ADACHI                                     |  | <b>Site Address</b><br>668 BARBER LN, MILPITAS, CA 95035 | <b>Inspection Date</b><br>08/12/2025    |
| <b>Program</b><br>PR0428889 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  | <b>Owner Name</b><br>ORENO INC CHANGRU WU                | <b>Inspection Time</b><br>11:35 - 12:00 |
| <b>Inspected By</b><br>MAVERICK CHIN  | <b>Inspection Type</b><br>FOLLOW-UP INSPECTION | <b>Consent By</b><br>RONNY                               |   |

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|--|
| <b>Placard Color &amp; Score</b><br><b>GREEN</b><br><b>N/A</b> |
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**Comments and Observations**

**Major Violations**

Cited On: 08/11/2025

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

**Compliance of this violation has been verified on: 08/12/2025**

Cited On: 08/11/2025

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

**Compliance of this violation has been verified on: 08/12/2025**

**Minor Violations**

N/A

**Measured Observations**

| Item           | Location              | Measurement      | Comments |
|----------------|-----------------------|------------------|----------|
| sashimi        | upper/lower prep unit | 38.00 Fahrenheit |          |
| sashimi        | sushi display case    | 39.00 Fahrenheit |          |
| quat sanitizer | 3 compartment sink    | 200.00 PPM       |          |

**Overall Comments:**

*On-site for a follow-up inspection after the facility earned a conditional pass during the routine inspection conducted on 8/11/2025*

*Compliance of the following has been verified:*

*K07: Sashimi in the upper/lower part of the prep unit, AND in the sushi display case measured 41F or less. Facility has taped off and will not use the lowboy unit while they await the delivery of a part that the fridge tech will install.*

*K14: Sanitizer in the three compartment sink measured 200 ppm.*

*Note: Facility is properly following all procedures pertaining to TPHC for their sushi rice and normal rice.*

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 **8/26/2025**. 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.

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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



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**Received By:** ronny wang  
general manager

**Signed On:** August 12, 2025