

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 FA0209990 - KENZO SUSHI		Site Address 5465 SNELL AV, SAN JOSE, CA 95123		Inspection Date 11/30/2022	
Program PR0307024 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LEE, JAE LYUN		Inspection Time 13:30 - 15:30
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION	Consent By PAUL	FSC JEHOOK LEE 6-23-23		

Placard Color & Score GREEN 84

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	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						S
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	
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		
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		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
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	X	
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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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

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: FOUND A PLATE WITH EGG ROLLS STORED ON THE SHELF NEXT TO CLEAN PLATES. [CA] DO NOT STORE FOOD ON THE CLEAN DISHES RACK. COS

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: FOUND THE PAPER TOWELS OUTSIDE THE WALL DISPENSER FOR THE HAND WASH SINK IN THE KITCHEN. [CA] PROVIDE THE PAPER TOWELS INSIDE THE WALL DISPENSER.

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

Inspector Observations: FOUND A BAG OF CARROTS AND OTHER BOXES WITH FOOD STORED ON THE FLOOR IN THE WALK IN COOLER. FOUND SEVERAL BOXES WITH FOOD STORED ON THE FLOOR OF THE WALK IN FREEZER. [CA] STORE FOOD 6 INCHES ABOVE THE FLOOR.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: FOUND A JUG IMMERSSED INSIDE USED AS A SCOOP FOR THE SUGARY VINEGAR. [CA] USE A SCOOP/LADLE WITH A HANDLE AND KEEP THE HANDLE OUTSIDE THE FOOD.

FOUND A SCOOP INSIDE WITH THE HANDLE TOUCHING THE ICE IN THE ICE MACHINE. [CA] STORE THE SCOOP OUTSIDE THE ICE.

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

Inspector Observations: FOUND A NON WORKING LIGHT AT THE HOOD CLOSER TO THE OFFICE. [CA] PROVIDE A WORKING LIGHT.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: FOUND A COUPLE OF WIPING CLOTHS STORED ON TOP OF THE FOOD PREPARATION AREAS IN THE KITCHEN. [CA] STORE THE WIPING CLOTHS IN A SANITIZER SOLUTION WHILE NOT IN USE.

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: FOUND A SET OF TOOLS AND CLEANING SUPPLIES STORED NEXT TO SPICE CONTAINERS ON THE SHELF IN THE BACK ACROSS THE EMPLOYEE'S RESTROOM. [CA] KEEP PERSONAL AND CLEANING ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS.

FOUND THE MOP INSIDE THE MOP BUCKET. [CA] HANG THE MOP TO AIR DRY.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
SALMON	WALK IN COOLER	37.00 Fahrenheit	
CHLORINE	WARE WASHER	100.00 PPM	
SALAD DRESSING	UNDER COUNTER REFRIGERATOR	36.00 Fahrenheit	
	AT SUSHI BAR		
TUNA	WALK IN FREEZER	11.00 Fahrenheit	
YELLOW TAIL	SUSHI REFRIGERATOR	36.00 Fahrenheit	
CHICKEN	WALK IN COOLER	38.00 Fahrenheit	
YELLOW TAIL	WALK IN FREEZER	11.00 Fahrenheit	
CHEESE	SERVICE REFRIGERATOR IN	37.00 Fahrenheit	
	SUSH BAR		
CHEDDAR AND FISHCAKE CORNDOGS	REACH DOWN FREEZER	10.00 Fahrenheit	
SALMON	UNDER COUNTER REFRIGERATOR	40.00 Fahrenheit	
TUNA	SERVICE REFRIGERATOR SUSHI	36.00 Fahrenheit	
	BAR		
SALMON	WALK IN FREEZER	12.00 Fahrenheit	
SALAD DRESSING	WALK IN COOLER	37.00 Fahrenheit	
CHICKEN	COOKING TEMP	206.00 Fahrenheit	
RICE	RICE COOKER	148.00 Fahrenheit	
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
HOT WATER	FOOD PREPARATION SINK	120.00 Fahrenheit	

Overall Comments:

THE FACILITY IS GOING THROUGH PIPE REPLACEMENT/REPAIRS IN THE KITCHEN EXTENDING TO THE DRY STORAGE ROOM AND THE BACK OF THE BUILDING. THEY ARE WORKING WITH THE CITY.

THEY REMOVED THE 3 COMPARTMENT SINK (CONTRACTOR STATED THAT IT WAS NECESSARY FOR THE WORK SCOPE). THE FACILITY HAS A WORKING WARE WASHER.

THE SUPERVISOR WAS CONSULTED AND IT WAS ADVISED TO THE OPERATORS:

- 1. MONITOR THE CHLORINE LEVELS OF THE WARE WASHER TWICE A DAY AND RECORD THEM.**
- 2. RECORD THE HOT WATER TEMPERATURE.**
- 3. IF THE CHLORINE LEVELS FALL BELOW 50 PPM, SELF CLOSE.**
- 4. IF THE HOT WATER TEMPERATURE FALLS BELOW 120F, SELF CLOSE.**

PROVIDE THESE RECORDS TO MARCELA WEEKLY.

CALL MARCELA AT 408-687-3451 ONCE THE 3 COMPARTMENT SINK IS INSTALLED.

CONTINUE WORKING ON REPLACING THE WALK IN FREEZER DOOR.

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 **12/14/2022**. 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: PAUL LEE
PIC

Signed On: November 30, 2022