

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 FA0253363 - KUMA SUSHI		Site Address 1600 SARATOGA AV 119, SAN JOSE, CA 95129		Inspection Date 01/10/2023	
Program PR0368897 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SUSHI BOAT WESTGATE, INC		Inspection Time 12:00 - 13:45
Inspected By RAYMOND CHUNG	Inspection Type ROUTINE INSPECTION	Consent By JOHNATHAN KIM	FSC Jonathan Kim 07/16/2024		

Placard Color & Score

GREEN
78

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				N
K07	Proper hot and cold holding temperatures			X				
K08	Time as a public health control; procedures & records		X		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					X	
K28	Fruits and vegetables washed						
K29	Toxic substances properly identified, stored, used						
K30	Food storage: food storage containers identified						
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					X	
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						
K39	Thermometers provided, accurate						
K40	Wiping cloths: properly used, stored						
K41	Plumbing approved, installed, in good repair; proper backflow devices					X	
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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K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations:

Sushi rice and pre-made California rolls stored in the sushi bar at room temperature. Sushi rice and California rolls were not marked with time. [corrective action] Potentially hazardous foods may be held at room temperature for a maximum of 4 hours. Any leftover food after 4 hours must be discarded. [suitable alternative] Per owner, these items were prepared at around 11:15 AM today. These items will be discarded at 3 PM when this facility closes.

In the future, these items must be marked with production time or discard time.

Minor Violations

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

Inspector Observations:

Sushi bar hand sink was lacking a paper towel dispenser. Stack of paper towels were placed on the counter. [corrective action] Install a dispenser near the hand sink.

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

1. Tofu and kalbi (beef short rib) in the walk-in cooler measured at 44F to 46F. [corrective action] Maintain potentially hazardous foods at 41F or below.

2. Cooked chicken in the walk-in cooler measured at 54F. This may be due to the chicken being brought back and forth between the walk-in cooler and cook line (no functional refrigerator at the cook line during time of this inspection). [corrective action] Potentially hazardous must be maintained at 41F or below. Repair at least one of the refrigeration units at the cook line to store food items that are used often.

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:

Food in the walk-in cooler was stored improperly. Raw chicken was stored above produce and ready-to-eat items. [corrective action] Store raw chicken at the bottom rack to prevent cross contamination.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations:

Water pressure was found to be low at the 3-compartment sink (left side faucet). [corrective action] Provide adequate water pressure for ware washing.

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:

Ambient temperature of the wall-in cooler at 44F. [corrective action] Repair or adjust the walk-in cooler to 41F or below.

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:

Hot water lever at the 3-compartment sink (right side faucet) was missing. [corrective action] Replace the broken hot water lever.

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Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
ambient	walk-in cooler	44.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
salmon	walk-in cooler	40.00 Fahrenheit	
tofu	walk-in cooler	44.00 Fahrenheit	
kalbi	walk-in cooler	46.00 Fahrenheit	
salmon	undercounter cooler @ sushi bar	40.00 Fahrenheit	
hot water	prep sink	127.00 Fahrenheit	
shrimp (cook temp)	from the fryer	203.00 Fahrenheit	
cooked chicken	walk-in cooler	54.00 Fahrenheit	
hot water	3-compartment sink	120.00 Fahrenheit	
warm water	men's restroom	100.00 Fahrenheit	
shrimp	walk-in freezer	16.00 Fahrenheit	

Overall Comments:

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 1/24/2023. 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: Jonathan Kim
Manager
Signed On: January 10, 2023