

County of Santa Clara

Department of Environmental Health

Consumer Protection Division

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Phone (408) 918-3400 www.ehinfo.org



OFFICIAL INSPECTION REPORT

Facility FA0209207 - KENJI SUSHI		Site Address 385 S WINCHESTER BL, SAN JOSE, CA 95128		Inspection Date 11/01/2022	
Program PR0301789 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JAE W LEE		Inspection Time 11:15 - 13:15
Inspected By GABRIEL GONZALEZ	Inspection Type ROUTINE INSPECTION		Consent By JIN LEE (PIC)	FSC Not Available	

Placard Color & Score
GREEN
75

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						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		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						
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		
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		X
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		
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

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

Inspector Observations: *Sushi rice observed in containers at room temperature, one of which measured 70F and was from the day before per PIC. Per PIC left over rice are used for deep fried rolls.*

Measured aoli sauce and spicy mayo sauce (both contain mayo which container states to refrigerate after opening) and unagi sauce 50F-64F on counter. Per PIC they were taken from fridge within past 2 hours.

[CA] PHF shall be held 41F or below, or 135F or above.

Exceptions include: *45F or below for raw shell eggs, unshucked live molluscan shellfish, pasteurized milk and pasteurized milk products in originally sealed containers; and 130F or above for certain roasts, if cooked to an approved temperature and time.*

[COS/SA] PIC elected to place sauces and rice on TPHC with stickers. And will continue doing so. TPHC template to be filled out and kept on file. The rice from yesterday was discarded.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *1. Food safety certificate (FSC) is not available for review. [CA] Obtain a valid 5-year food safety certificate for at least one owner or employee and keep the issued certificate at this facility. The certification organization must be accredited by the American National Standards Institute (ANSI). Note: The certified person at this food facility may not serve at any other food facility as the person required to be certified.*

2. Food handler card (FHC) documentation for food employees is not available for review. [CA] Obtain valid FHCs. Keep FHCs at this facility for review upon request. FHC must be obtained from an American National Standards Institute (ANSI) accredited training provider.

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Various items time stickered such as tempura containers, but there are no written procedures. [CA] Maintain TPHC procedure. [COS] Procedure completed today.*

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

Inspector Observations: *Bar hand sink measured 70F (hot water knob doesn't work). One women's restroom handwash sink measured 89F (adjustment knob doesn't turn). [CA] Provide water at a minimum 100°F to all handwash sinks (if water temperature is not readily adjustable at the faucet, water temperature must not exceed 108°F).*

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: *1. Container of soaking rice on drainboard of kitchen 3 compartment sink. [CA] Use 3 compartment sink for warewashing purposes. Keep food at food prep areas.*

2. No splashguard between the adjacent warewash machine drainboard and the food prep sink. [CA] Install splashguard between these drainboards - made of metal, rounded corner, at least 6 inches high.

3. Quat sanitizer testing materials are not available. [CA] Provide testing materials to adequately measure the applicable sanitization method(s) used in this facility. Examples:

- Chlorine test strips (test for 100 PPM for general sanitizing or 50 PPM in warewash machines).

- Quaternary ammonium test strips (test for 200 PPM).

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

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Inspector Observations: Right 2 door undercounter fridge at sushi bar is holding ambient air 48F even after adjustment. PHF such as salmon and other fish inside measured 47F/48F which PIC indicated were taken from walk in fridge within the past 2 hours. [CA] Service/adjust refrigerator so that potentially hazardous food (PHF) are held at or below 41F at all times.

*****DO NOT STORE ANY PHF INSIDE OF REFRIGERATORS THAT CANNOT MAINTAIN PHF AT REQUIRED HOLDING TEMPERATURES*****

Test the unit using non-PHF to ensure it can hold food 41F or below before restocking with PHF. Use a metal probe thermometer to measure the internal food temperatures.

Unit was emptied - food relocated.

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: 1. Probe thermometer is not readily available. [CA] Provide a calibrated metal probe thermometer. The thermometer must:

- (1) be suitable for measuring the internal temperature of food used at this facility. Thinner pieces of food will require a thermometer with the temperature reading mechanism at the tip of the probe.
- (2) have a numerical scale, printed record, or digital readout in increments no greater than 2°F or over the intended range of use.
- (3) be approved for sanitation (e.g. NSF approved).

2. Thermometers missing or not readily visible in sushi fridges and some undercounter/prep fridges. [CA] Provide thermometer in the warmest part of refrigeration units and affix to be readily visible. Regularly check thermometers to monitor ambient air temperature inside of refrigeration units. Adjust/repair/service refrigeration units as necessary in order to hold potentially hazardous foods at or below 41F.

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

Inspector Observations: Wiping cloth used for wiping utensils are not kept in sanitizer as per PIC. [CA] Wiping cloths kept on sushi counter without sanitizer solution. [CA] Between uses, store wiping cloths inside of labeled container(s) with sanitizer solution (e.g. 100 PPM chlorine, or 200 PPM quaternary ammonium).

Note: food contact surfaces must be cleaned and sanitized at least once every 4 hours.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
WATER	SUSHI PREP SINK	124.00 Fahrenheit	
CHLORINE	BAR WAREWASH MACHINE	50.00 PPM	
SALMON	RIGHT SUSHI DISPLAY FRIDGE	49.00 Fahrenheit	PREPPED WITHIN PAST 30 MINUTES
AMBIENT AIR	SUSHI DISPLAY FRIDGES	41.00 Fahrenheit	
SALMON	WALK IN FRIDGE	42.00 Fahrenheit	
SPICY TUNA	WALK IN FRIDGE	42.00 Fahrenheit	
SPICY TUNA	SUSHI LEFT 2 DR UNDERCOUNTER FRIDGE	45.00 Fahrenheit	MADE 30 MINUTES AGO
RICE	WARMER	173.00 Fahrenheit	
SALMON	SUSHI LEFT 2 DR UNDERCOUNTER FRIDGE	39.00 Fahrenheit	
SALMON	WALK IN FREEZER	1.20 Fahrenheit	
WATER	KITCHEN 3 COMP SINK	136.00 Fahrenheit	
AMBIENT	WALK IN FRIDGE	40.00 Fahrenheit	40/41F
PORK	FRYER	199.00 Fahrenheit	FINAL COOK
SPICY MAYO	WALK IN FRIDGE	43.00 Fahrenheit	
AOLI	WALK IN FRIDGE	43.00 Fahrenheit	
FISH	KITCHEN PREP FRIDGE	39.00 Fahrenheit	
NOODLES	KITCHEN UNDERCOUNTER FRIDGE	35.00 Fahrenheit	
CHLORINE	WAREWASH MACHINE	50.00 PPM	
WATER	KITCHEN PREP SINK	131.00 Fahrenheit	
IMITATION CRAB	WALK IN FRIDGE	43.00 Fahrenheit	
SPICY TUNA	ICE BATH	42.00 Fahrenheit	MORE ICE/WATER ADDED
IMITATION CRAB	ICE BATH	43.00 Fahrenheit	MORE ICE/WATER ADDED.
CREAM CHEESE	WALK IN FRIDGE	42.00 Fahrenheit	
SALMON	LEFT SUSHI DISPLAY FRIDGE	49.00 Fahrenheit	PREPPED WITHIN PAST 30 MINUTES
WATER	BAR 3 COMP SINK	125.00 Fahrenheit	
WATER	SUSHI 3 COMP SINK	124.00 Fahrenheit	
UNAGI	SUSHI LEFT 2 DR UNDERCOUNTER FRIDGE	36.00 Fahrenheit	
WATER	RESTROOMS' SINKS	100.00 Fahrenheit	
QUAT	KITCHEN 3 COMP SINK DISPENSER	200.00 PPM	

Overall Comments:

PIC indicated walk in fridge was frequently open for prep and rush time. PIC will lower thermostat setting colder to accommodate.

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 **11/15/2022**. 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.

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: JIN LEE
manager
Signed On: November 01, 2022