

**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 FA0202858 - V SUSHI		Site Address 74 RANCH DR, MILPITAS, CA 95035	Inspection Date 03/02/2026
Program PR0307949 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name V SUSHI & GRILL LLC	Inspection Time 10:30 - 11:30
Inspected By HENRY LUU	Inspection Type LIMITED INSPECTION	Consent By JIEWEN (CRYSTAL) D.	

Placard Color & Score <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

No major violations were observed during this inspection.

**Minor Violations**

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

**Inspector Observations: Accumulation of green growth-like matter inside the hand wash sink wash basin at the sushi bar.**

**[CA] Handwashing facility shall be clean, unobstructed, and accessible at all times.**

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: Cardboard used to line shelf below the microwave observed soiled.**

**[CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.**

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

**Inspector Observations: Observed restroom converted into office space with what appears to be sleeping arrangement. Toilet has been removed, however, hand sink is still available for use with supply of hot and cold water.**

**[CA] Restroom may not be converted to an office, resulting in a toilet facility that does not meet local building and plumbing ordinances.**

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: Water heater installed directly on the ground.**

**[CA] Water heater shall be installed on stand or curb. All utensils and equipment shall be approved, installed properly, & meet applicable standards.**

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

**Inspector Observations: Discoloration and black mold-like growth matter observed on walls above the three-compartment sink.**

**[CA] Walls and/or floors in preparation area shall be kept clean.**

**Performance-Based Inspection Questions**

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
Hot water	Food preparation sink - sushi bar	121.00 Fahrenheit	
Spicy tuna mix	One-door upright refrigerator	40.00 Fahrenheit	
Raw tuna	One-door reach-in refrigerator	39.00 Fahrenheit	
Warm water	Hand wash sink - sushi bar	101.00 Fahrenheit	
Tobiko	Merchandiser refrigerator	38.00 Fahrenheit	
Marinated raw calamari	Three-door food preparation refrigerator	41.00 Fahrenheit	
Warm water	Hand wash sink - kitchen entrance	110.00 Fahrenheit	
Chlorine	AutoChlor dish machine	50.00 PPM	
Raw salmon fillet	Three-door food preparation refrigerator	38.00 Fahrenheit	
Hot water	Three-compartment sink	128.00 Fahrenheit	
Spring roll	Two-door upright freezer	2.00 Fahrenheit	
Cooked shrimp	One-door reach-in refrigerator	40.00 Fahrenheit	
Imitation crab mix	Merchandiser refrigerator	38.00 Fahrenheit	
Mackarel	Two-door upright freezer	4.00 Fahrenheit	
Warm water	Hand wash sink - restroom	108.00 Fahrenheit	
Raw steak	Three-door food preparation refrigerator	40.00 Fahrenheit	
Raw salmon	One-door reach-in refrigerator	39.00 Fahrenheit	
Imitation crab mix	One-door upright refrigerator	39.00 Fahrenheit	
Sliced tomatoes	Three-door food preparation refrigerator	39.00 Fahrenheit	
Tempura vegetables	One-door food preparation refrigerator	41.00 Fahrenheit	
Hot water	Food preparation sink - kitchen	123.00 Fahrenheit	
Spicy tuna mix	One-door food preparation refrigerator	39.00 Fahrenheit	

## Overall Comments:

### OWNERSHIP CHANGE INFORMATION

**NEW FACILITY NAME:** MC Sushi  
**NEW OWNER:** Jiewen Deng

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

*The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$2,281.00 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: 04/01/2026 - 03/31/2027 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 03/02/2026*

*\*Permit condition: N/A*

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

**\*\*\* Tentative start date - April**

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 **3/16/2026**. 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:**

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control



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**Received By:** Jiewen (Crystal) D.  
Owner

**Signed On:** March 02, 2026