

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 FA0210079 - FUJI SUSHI RESTAURANT		Site Address 56 W SANTA CLARA ST, SAN JOSE, CA 95113		Inspection Date 05/28/2026	
Program PR0302042 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name FUJI SUSHI		Inspection Time 12:10 - 13:50
Inspected By ALEXANDER ALFARO	Inspection Type ROUTINE INSPECTION	Consent By JUNG	FSC Jung Lee 08/04/2028		

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						
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	
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	X	
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	X	
K36 Equipment, utensils, linens: Proper storage and use	X	
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		
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:

1. **Grilled chicken was measured between 100-110°F in a thin hotel pan stored on a small prep table in between cooking equipment. Per PIC, they cooked the chicken about 30 minutes prior.**
2. **Sushi Rice was measured in a warmer in the back of house and front of house at 85-90F. Per PIC, they made the rice about 1 hour prior.**
3. **Shrimp measured at 46F in a pan with an ice pack under it. Per cook, they took items out of the cooler at opening about 1 hour prior.**
4. **Cut tomatoes and tofu were measured at 50F in a pan with ice packs under them. Per cook, they took items out of the cooler at opening about 1 hour prior.**

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] 1. Facility reheated the chicken to 165F and held it under a heat lamp for hot holding.

[COS] 2. Facility agreed to discard the rice after 4 cumulative hours of removal from temperature control. Discussed use of TPHC for sushi rice. PIC did not want to use TPHC, stated they will maintain sushi rice at 135F or above.

[COS] 3. & 4. Proper ice baths were made for each item.

Minor Violations

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations:

A large fillet of salmon was found thawing at ambient temperature in the back storage hallway.

[CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process.

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

Inspector Observations:

The rice warmer at the sushi station is stored on the floor.

[CA] Food shall be stored at least 6 inches above the floor to prevent contamination.

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:

1. Repeat Violation: Facility has a non ANSI accredited toaster oven across each sushi station.

2. Repeat Violation: Facility has a non ANSI accredited microwave across each sushi station.

[CA] New and/or replacement food equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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:

1. Dirty dishes, dish soap, and sponges were observed in the prep sink in the back of house and the prep sink in the front of house area.

Note: No warewashing was observed, PIC had staff move items to the three compartment sink.

[CA] Use equipment based on the manufacturer's intended use. Cease use of the prep sinks as warewash stations.

2. The rice scooper was found sitting in still water at a dipper well. The dipper well was turned off.

[CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Tuna	Upright Cooler	38.00 Fahrenheit	
Salmon	Upright Cooler	37.00 Fahrenheit	
Shrimp	Counter	46.00 Fahrenheit	
Sushi Rice	Rice Warmer - Front of House	90.00 Fahrenheit	
Water	Handwash Sink	100.00 Fahrenheit	
Chlorine - Sanitizer	Undercounter Dishwasher	50.00 PPM	
Sushi Rice	Rice Warmer - Front of House	85.00 Fahrenheit	
Rice	Rice Warmer	150.00 Fahrenheit	
Water	Three Compartment Sink	120.00 Fahrenheit	
Chicken	Final Reheat	168.00 Fahrenheit	
Miso Soup	Soup Warmer	160.00 Fahrenheit	
Unagi	Toaster Oven	155.00 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 **6/11/2026**. 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.

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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: Jung Lee
Owner

Signed On: May 28, 2026