

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 FA0308984 - SUMI SUSHI		Site Address 119 PASEO DE SAN ANTONIO, SAN JOSE, CA 95111	Inspection Date 02/27/2026
Program PR0453015 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name TIEN FOOD II INC	Inspection Time 11:20 - 12:15
Inspected By ALEXANDER ALFARO	Inspection Type FOLLOW-UP INSPECTION	Consent By WEN	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 02/18/2026

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 02/27/2026

Cited On: 02/18/2026

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

Compliance of this violation has been verified on: 02/27/2026

Cited On: 02/18/2026

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Compliance of this violation has been verified on: 02/27/2026

Minor Violations

Cited On: 02/18/2026

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

Compliance of this violation has been verified on: 02/27/2026

Cited On: 02/27/2026

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

Inspector Observations:

Facility was observed thawing reduced oxygen packaged tuna in still water and in its packaged state.

[CA] Ensure to follow food packaging directions to remove from the vacuum sealed state and thaw under refrigeration.

Cited On: 02/18/2026

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

Compliance of this violation has been verified on: 02/27/2026

Cited On: 02/18/2026

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

Compliance of this violation has been verified on: 02/27/2026

Measured Observations

Item	Location	Measurement	Comments
Salmon	Sushi Display Cooler	40.00 Fahrenheit	
Tempura	Counter	90.00 Fahrenheit	Cooling ~ 30 minutes.
Chlorine - Sanitizer	Three Compartment Sink	100.00 PPM	
Water	Restroom handwash sink	100.00 Fahrenheit	

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Program PR0453015 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name TIEN FOOD II INC	Inspection Time 11:20 - 12:15

Overall Comments:

This is the first follow up inspection.

Observations:

K06: All handwash stations were fully stocked and operational.

K07: All PHFs were in appropriate time and temperature relationships.

K14: Sanitizer solution was set up properly for manual warewashing.

K21: Hot water was restored to the affected plumbing fixtures.

K35: Non ANSI units were removed. Observed two convection ovens in the facility, not installed or in use.

K38: No cooking equipment was observed to be used outside of approved ventilation.

Ensure to submit to plan check for the addition of the convection ovens and airfryer.

Continue to correct any and all pending violations.

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 **3/13/2026**. 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:

[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: Wen
Owner
Signed On: February 27, 2026