

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 FA0257724 - SUMIYA BENTO		Site Address 530 BARBER LN, MILPITAS, CA 95035	Inspection Date 08/14/2025
Program PR0377057 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10		Owner Name SUMIYA INC	Inspection Time 12:15 - 13:00
Inspected By MAVERICK CHIN	Inspection Type FOLLOW-UP INSPECTION	Consent By RYUJI	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/12/2025

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

Compliance of this violation has been verified on: 08/14/2025

Cited On: 08/12/2025

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

Compliance of this violation has been verified on: 08/14/2025

Cited On: 08/12/2025

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

Compliance of this violation has been verified on: 08/14/2025

Cited On: 08/12/2025

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 08/14/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
cooked pork skewer	directly off of grill	151.00 Fahrenheit	final cook temp
ambient	2-door upright	41.00 Fahrenheit	
raw chicken skewer	2-door upright	41.00 Fahrenheit	
raw pork skewer	2-door upright	40.00 Fahrenheit	
raw beef skewer	2-door upright	41.00 Fahrenheit	
cooked chicken skewer	directly off of grill	174.00 Fahrenheit	final cook temp

Overall Comments:

On-site for a follow-up inspection after facility earned a conditional pass during the routine inspection conducted on 8/12/2025

Compliance of the following major violations has been verified:

K06: All hand wash stations stocked with soap, paper towels, and had available warm water.

K07: All PHF measured at or below 41F. 2-door upright has been repaired.

K10: All raw meat measured at or above appropriate time/temperature thresholds following cooking.

K13: Ice machine has been cleaned and sanitized. No evidence of mold-like substance, and ice observed to be free of adulteration.

Continue to work on all minor violations cited during the routine inspection conducted on 8/12/2025

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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 **8/28/2025**. 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: Ryuji Ueda
owner

Signed On: August 14, 2025