

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 FA0209990 - KENZO SUSHI		Site Address 5465 SNELL AV, SAN JOSE, CA 95123		Inspection Date 08/13/2020	
Program PR0307024 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LEE, JAE LYUN		Inspection Time 14:30 - 16:30
Inspected By JOSEPH SCOTT		Inspection Type ROUTINE INSPECTION		Consent By JAIME, MANAGER	
				FSC	

Placard Color & Score
YELLOW
74

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification	X						S
K02 Communicable disease; reporting/restriction/exclusion	X						
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						N
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures		X		X			N
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							N
K21 Hot and cold water available	X						N
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		
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		X
K40 Wiping cloths: properly used, stored		X
K41 Plumbing approved, installed, in good repair; proper backflow devices		X
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	X	
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

Social Distancing Protocol

01 - Signage Violation

Compliance of this category has been verified.

02 - Face Covering Violation

Compliance of this category has been verified.

03 - Social Distance Violation

Compliance of this category has been verified.

04 - Clean and Sanitize Violation

Compliance of this category has been verified.

05 - General Violation

Compliance of this category has been verified.

Major Violations

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

Inspector Observations: SUSHI/SEAFOOD INTERNAL TEMPERATURES MEASURED 55F IN THE FRONT COUNTER REFRIGERATED SUSHI BAR CASES [CA] MAINTAIN THESE POTENTIALLY HAZARDOUS FOODS AT 421 OR LESS. [SA] RELOCATE TO ALTERNATE WORKING AND APPROVED REFRIGERATION OR VOLUNTARILY DISCARD ALL AFFECTED FOOD. RECHECK PENDING

Follow-up By
08/17/2020

Minor Violations

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: SUSHI RICE IN USE [CA] PROVIDE AN APPROVED STATE HAACP PLAN TO OUR DEPARTMENT TO FILE.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: INCOMPLETE CONSUMER ADVISORY NOTICE. YOU MUST PROVIDE A DISCLOSURE AS WELL AS A REMINDER NOTICE ON THE MENU.

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: REFRIGERATION UNITS NEED SERVICING [CA] CONTACT A PROFESSIONAL/ KEEP ANY SERVICE INVOICES. POOR AIR RECIRCULATION INSIDE THE WALK IN REFRIGERATOR [CA] OBTAIN A PROFESSIONAL SERVICE COMPANY TO EVALUATE.

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: MULTI-USE UTENSILS IN THE FRONT COUNTER DIPPING. DIPPING WELL IS OFF. [CA] KEEP THE DIPPER WELL ON AND FUNCTIONING WHENEVER UTENSILS ARE PRESENT. BULK FOOD SCOOP HANDLES IN CONTACT WITH FOOD[CA] PROPERLY STORE HANDLE UP OR USE ANOTHER APPROVED METHOD.

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

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Inspector Observations: THERMOMETERS MISSING OR NOT EASY TO READ IN REFRIGERATED SUSHI CASE AND INSIDE OTHER REFRIGERATION UNITS

[CA] The thermometer in the reach-in refrigerator shall be placed where it is easily visible while checking refrigerator temperature.

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

Inspector Observations: CLOTH TOWELS ON COUNTERS AND ON EMPLOYEE APRONS

[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: NO HOT WATER SUPPLY TO THE FOOD PREP SINK [CA] REPAIR THE PLUMBING.

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

Inspector Observations: BROKEN FLOOR TILES IN THE KITCHEN AREAS [CA] REPAIR OR REPLACE USING APPROVED MATERIALS.

Performance-Based Inspection Questions

- Needs Improvement - Hands clean/properly washed/gloves used properly.
- Needs Improvement - Hot and cold water available.
- Needs Improvement - Licensed health care facilities/schools: prohibited foods not being offered.
- Needs Improvement - Proper hot and cold holding temperatures.

Measured Observations

Item	Location	Measurement	Comments
SUSHI/SEAFOOD	REFRIGERATED FRONT COUNTER	55.00 Fahrenheit	
	SUSHI BAR		
AMBIENT	WALK IN REFRIGERATOR	36.00 Fahrenheit	POOR AIR CIRCULATION. CONTACT A PROFESSIONAL REPAIR COMPANY TO CHECK.
HOT WATER	HAND WASH SINK FAUCETS	100.00 Fahrenheit	
AMBIENT READING	2 DOOR REFRIGERATOR	36.00 Fahrenheit	
AMBIENT READING	1 DOOR REFRIGERATOR	38.00 Fahrenheit	
SEAFOOD	WALK IN FREEZER	5.20 Fahrenheit	

Overall Comments:

KENZOSUSHI5465@GMAIL.COM

Signature not obtained due to COVID-19 and social distancing parameters. A copy of this report will be emailed to the operator.

Dear Permit Holder:

On July 2, 2020, the County of Santa Clara Public Health Officer issued a new mandatory legal order ("Order") that addresses long-term risk reduction measures to prevent the spread of COVID-19. The order is effective on July 13, 2020, and shall continue to be in effect until it is rescinded, superseded, or amended in writing by the Health Officer.

The Order imposes new requirements on facilities operating in the County, including but not limited to the following:

- **Online submittal of a Social Distancing Protocol:**

For instructions and access to the submittal website please click here: [COVID19Prepared.org](https://www.covid19prepared.org). Once submitted, required signage will be available for printing and is required to be posted. All Social Distancing Protocols will be stored and available in a publicly accessible database.

- **Operating in compliance with Mandatory Directives:**

The Mandatory Directive for Food Facilities has been created to explain how all food facilities shall operate. Additionally, food facilities that offer outdoor dining must comply with the Mandatory Directive for Outdoor Dining.

- **Abiding by Density Limitations:**

All businesses must now abide by the Density Limitations by limiting the number of staff and customers in the food facility. See the applicable Mandatory Directives for further details.

- **Mandatory Reporting Regarding Personnel Contracting COVID-19:**

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In the event that a food facility learns that any of its personnel is a confirmed positive case of COVID-19 and was at the workplace in this timeframe, the food facility is required to report the positive case within four hours to the Public Health Department. Visit sccsafeworkplace.org for reporting requirements.

For additional information on the Health Officer Risk Reduction Order and the Executive Summary (<https://www.sccgov.org/sites/covid19/Pages/order-health-officer-07-02-20.aspx>), including Frequently Asked Questions, please visit the SCC Public Health Department website at <http://sccphd.org/coronavirus> and the County Department of Environmental Health website at <http://EHinfo.org/coronavirus>. Please send specific questions related to food service operations to dehweb@cep.sccgov.org.

Thank you for your cooperation.

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 **8/27/2020**. 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: JAIME
PIC
Signed On: August 13, 2020