

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 FA0254841 - SUSHI MARU | | Site Address 262 JACKSON ST, SAN JOSE, CA 95112 | | Inspection Date 11/03/2022 | |
| Program PR0371976 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14 | | | Owner Name NANOOK RESTAURANT INC | | Inspection Time 13:30 - 15:00 |
| Inspected By TRAVIS KETCHU | Inspection Type ROUTINE INSPECTION | Consent By MIKE OCHI | FSC Sagiri Nagata 2/23/2025 | | |

| |
|----------------------------------|
| Placard Color & Score |
| GREEN |
| 79 |

| 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 | | | | | | |
| K06 Adequate handwash facilities supplied, accessible | | | X | | | | S |
| K07 Proper hot and cold holding temperatures | X | | | | | | |
| K08 Time as a public health control; procedures & records | | X | | 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 | | | | S |
| 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 | | |
| 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 | | |
| K37 Vending machines | | |
| K38 Adequate ventilation/lighting; designated areas, use | X | |
| 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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: *Observed the lack of time markings on plated sushi displayed on the sushi conveyor belt. PIC stated that the sushi was prepared and plated 30 minutes to 1 hour prior (Current TPHC procedures indicate sushi shall be time marked via a sticker with the production time).*

[CA] *When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review.*

[COS] *Facility intends to utilize operating hours (less than four hours) as a control for plated sushi and maintain time stickers for bulk sushi rice containers. Observed sushi plates discarded following the service window.*

TPHC procedures updated.

Minor Violations

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

Inspector Observations: *Observed paper towels stored outside of a dispenser at the sushi preparation area hand wash sink and the lack of a paper towel dispenser at the drink preparation area hand wash sink.*

[CA] *Paper towels shall be stored inside the dispenser to prevent potential contamination.*

K14 - 3 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

Inspector Observations: *Observed sushi plate lids to be air drying outside the rear door to the facility.*

[CA] *Air drying must be completed inside of the fully enclosed facility. Equipment and utensils must be air dried or properly stored to facilitate drying after sanitizing.*

Observed the build-up of a mold like material on the inner panel of the ice machine. [CA] Clean and sanitize ice machine as needed to prevent the build-up of mold like materials.

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

Inspector Observations: *Observed the lack of a consumer advisory for the sale of raw sushi.*

[CA] *Provide a consumer disclosure and reminder for the sale of raw or undercooked animal-derived foods.*

"Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

Handout provided to facility.

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: *Observed the following non-commercially listed items in use in the front preparation area:*

- Two counter top sushi display cases

- three microwaves

- two upright freezers

[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).*

Observed the sushi display cases to be elevated on wooden blocks.

[CA] *Table-mounted equipment not easily moveable shall be sealed to the table or elevated on 4-inch legs. Legs shall be made of an easily cleanable, nonabsorbent material.*

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

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Inspector Observations: *Observed the gas rice cooker at the cook line to be in use protruding outside of the ventilation hood.*

[CA] *There shall be a minimum of 6 inches overhang of ventilation hood over cooking equipment.*

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

| Item | Location | Measurement | Comments |
|--------------------|------------------------|-------------------|----------|
| dumplings | upright freezer | 15.00 Fahrenheit | |
| raw fish | 3 door reach in fridge | 39.00 Fahrenheit | |
| raw pork | walk in fridge | 41.00 Fahrenheit | |
| raw beef | upright freezer | 5.00 Fahrenheit | |
| potstickers | reach in freezer | 10.00 Fahrenheit | |
| white rice | warmer | 150.00 Fahrenheit | |
| raw salmon | display fridge | 40.00 Fahrenheit | |
| sushi rice | sushi rice container | 3.00 Hours | TPHC |
| cooked chicken | fryer | 190.00 Fahrenheit | |
| cooked pork | fryer | 180.00 Fahrenheit | |
| raw chicken | upright freezer | 10.00 Fahrenheit | |
| chlorine sanitizer | warewashing machine | 100.00 PPM | |
| raw shrimp | display fridge | 38.00 Fahrenheit | |
| hot water | 3 comp sink | 120.00 Fahrenheit | |
| warm water | hand wash sink | 100.00 Fahrenheit | |
| raw beef | open top prep fridge | 39.00 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 **11/17/2022**. 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: Mike Ochi
PIC

Signed On: November 03, 2022