

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 FA0258895 - HAPPY SUSHI		Site Address 3216 EL CAMINO REAL 5, SANTA CLARA, CA 95051		Inspection Date 06/18/2025		Placard Color & Score RED 55		
Program PR0379247 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			Owner Name JIN, JINGHAO		Inspection Time 13:30 - 15:00			
Inspected By JENNIFER RIOS		Inspection Type ROUTINE INSPECTION		Consent By JIN				FSC Jong H Park 07/21/2025

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						
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		X			
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		
K27	Food separated and protected	X	
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	X	
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

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

Inspector Observations: Paper towels were not provided at the only handwash sink in the preparation area. [CA] Single-use sanitary towels shall be provided in dispensers. [COS] PIC provided paper towels.

Follow-up By
06/20/2025

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

Inspector Observations: 1. Smoked salmon in sushi display case in preparation area measured 56F. Per PIC, it is removed from refrigeration, prepared and placed into the display case prior to opening. Ambient air in unit was 49F.

2. Tempura batter measured 68F and used for raw shrimp is made fresh when facility opens at 10:30am.

3. Sushi rice measured 98F. Per PIC it is made fresh at 10:30 am and any leftovers are discarded when facility closes at 2:30pm.

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

[SA] Items will be discarded when facility closes.

Follow-up By
06/20/2025

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

Inspector Observations: 1. Observed employee wash dish with soap and water then place back into storage for use without sanitizing. [CA] Manual warewashing shall be accomplished by using a three-compartment sink where the utensils are first precleaned, washed with hot soapy water, rinsed with hot water, sanitized with an approved method, and air dried. Use 1 TBS of bleach (5.25%) per 1 gal. of water for chlorine solution (100 PPM). Use 1 tbs of quaternary ammonium (10%) per 2 gal. of water for quaternary ammonium (200 PPM). [COS] PIC filled three compartment sink to wash, rinse and sanitize. Equipment was sanitized.

Follow-up By
06/20/2025

2. Observed heavy black mold like substance accumulated on interior panel of ice machine in contact with ice and water. [CA] Clean and sanitize ice machine and maintain in good condition to prevent accumulation. [SA] Ice machine must be cleaned and sanitized prior to facility reopening.

MINOR: Chlorine in the mechanical warewash measured 0ppm. [CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin: Documented in the following areas: Observed rodent droppings on equipment in dry storage area, observed rodent droppings on floor around reach in freezer and on floor in dry storage area.

2. Photographs: Taken for documentation purposes.

3. Supervisor Notified:

4. Notification: The person in charge during inspection, Jin, has been informed that the facility must close immediately.

Follow-up By
06/20/2025

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.

2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

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Inspector Observations: Food handler cards for employees were not available at time of inspection. [CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler available for review. A valid food handler card shall be provided within 30 days of after the date of hire.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed raw shelled eggs stored above vegetables in reach in fridge. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

Inspector Observations: Observed open bag of bulk food in dry storage area. [CA] Store open bulk foods in approved NSF containers with tight fitting lids.

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: Display sushi refrigerator is not maintaining PHF at 41°F or below. [CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.

Follow-up By
06/20/2025

Observed cardboard lining shelf in preparation areas. [CA] Discontinue the use of cardboard boxes to line shelves/flooring, use approved equipment made of materials that is easily cleanable, durable, smooth, and nonabsorbent.

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: Observed bowls used as scoops in bulk storage containers. [CA] Provide scoops with handles and store scoop handle in such a way that the handle does not come in direct contact with food to prevent contamination.

Observed handle of ice scoop in contact with ice in ice machine. [CA] Handle to ice scoop shall be stored so that it is not in direct contact with ice.

Observed knife stored in between a preparation unit and table. [CA] Multi-use utensils will be stored in a way that the working part of the utensil may not become contaminated.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed several employee drinks stored on food preparation surfaces or where food equipment is stored. [CA] No person shall store clothing or personal effects in any area used for the storage and preparation of food or food contact surfaces.

Performance-Based Inspection Questions

N/A

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Measured Observations

Item	Location	Measurement	Comments
Warm water	Restroom handwash	100.00 Fahrenheit	
Ambient air	Reach in freezer	-10.00 Fahrenheit	
Crab	Cold holding insert	46.00 Fahrenheit	
Warm water	Handwash	100.00 Fahrenheit	
Chlorine	Mechanical warewash	0.00 PPM	
Tofu	Cold holding insert	38.00 Fahrenheit	
Ambient air	Sushi display case	47.00 Fahrenheit	
Shrimp	Reach in freezer	25.00 Fahrenheit	
Sushi rice	In container	98.00 Fahrenheit	
Salmon	Sushi display case	56.00 Fahrenheit	
Tempura batter	Next to fryer	68.00 Fahrenheit	
Miso soup	Hot holding	139.00 Fahrenheit	
Salmon	Sushi display case	47.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Octopus balls	Reach in freezer	-1.00 Fahrenheit	
Eggs	Reach in fridge	38.00 Fahrenheit	

Overall Comments:

CLOSURE / PERMIT SUSPENSION NOTICE

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 **7/2/2025**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Jingghao Jin
Owner

Signed On: June 18, 2025