

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 FA0240242 - HIKARI SUSHI HOUSE	Site Address 1102 SARATOGA AV, SAN JOSE, CA 95129	Inspection Date 06/09/2026
Program PR0340287 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name KEVIN LIN	Inspection Time 11:20 - 12:10
Inspected By HINA WYNE	Inspection Type LIMITED INSPECTION	Consent By KEVIN LIN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Hot water was measured 80F inside the men's restroom and at the beverage station hand washing sink.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F. Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

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: Back area alley had a opening from the outside.

[CA] Eliminate gap greater than 1/4" to prevent the entrance and harborage of vermin.

After use mop was not hanged for quick drying.

[CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
HOT WATER	HAND WASHING MEN RESTROOM	80.00 Fahrenheit	
HOT WATER	HAND WASHING EMPLOYEE RESTROOM	100.00 Fahrenheit	
AMBIENT	FOOD PREP COOLER	40.00 Fahrenheit	
AMBIENT	FREEZER UP SLIDING	8.00 Fahrenheit	
HOT WATER	HAND WASHING WOMEN RESTROOM	100.00 Fahrenheit	
HOT WATER	BAR SINK	120.00 Fahrenheit	
HOT WATER	3-COMP FRONT AREA	118.00 Fahrenheit	
QA SANITIZER	DISHWASHER	200.00 PPM	
AMBIENT	WALK IN COOLER	40.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
HOT WATER	HAND WASHING SINK BEVERAGE AREA	80.00 Fahrenheit	
HOT WATER	JANITORIAL SINK	120.00 Fahrenheit	

Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: HIKARI SUSHI HOUSE

NEW OWNER: KEVIN LIN

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The applicant has completed the facility evaluation application process for an Environmental Health Permit.

The permit category for this facility is FP14. An invoice for the permit fee in the amount of \$2,478.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 07/01/2026 - 06/30/2027 This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate.

An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 06/09/2026*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

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 **6/23/2026**. 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: KEVIN LIN
OWNER
Signed On: June 09, 2026