

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 FA0253036 - TOKI SUSHI	Site Address 570 N SHORELINE BL J, MOUNTAIN VIEW, CA 9404	Inspection Date 03/05/2026
Program PR0368409 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KOI MV SUSHI CO	Inspection Time 12:15 - 13:25
Inspected By PRINCESS LAGANA	Inspection Type LIMITED INSPECTION	Consent By JOHNNY

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

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

Inspector Observations: MAJOR:

1. At the front prep line, unagi in the oven toaster measured at 83F. Employee stated it's been out for approximately 1 hour prior to measurement.
2. Mayonnaise on prep counter measured between 58F - 63F for approximately 30 minutes per employee.
3. At cook line, deep fried soft shell crab measured at 73F and shrimp tempura measured at 72F; both cooked approximately 45 minutes prior to measurement. Employee stated both food items are left in room temperature after cooking.

MINOR:

1. Cheese sauce in the prep line cooler at front line measured at 46F. Employee stated it was left on the prep counter prior to placing back to the unit approximately 30 minutes prior to measurement.

[CA]: Potentially Hazardous Food shall be cold held at 41F or below or hot held at 135F or above at all times.

[SA]: Unagi, soft shell crab, and shrimp tempura to be discarded 4 hours after it was removed from temperature control. Mayonnaise and cheese sauce to be placed in cooling units to cool down.

Note: Time as Public Health Control (TPHC) Written Procedures provided and to be updated to include unagi, deep fried soft shell crab, and and shrimp tempura. Send completed TPHC document to Specialist via email at Princess.Lagana@deh.scccgov.org.

Minor Violations

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Facility is using Time as Public Health Control (TPHC) for sushi rice but written procedures are not provided during inspection.

[CA]: Written procedures for TPHC shall be maintained on site and available for review.

Note: Time as Public Health Control (TPHC) Written Procedures provided to employee and to be updated to include unagi, deep fried soft shell crab, and and shrimp tempura. Send completed TPHC document to Specialist via email at Princess.Lagana@deh.scccgov.org.

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: 1. When employee was washing a plastic container, container was submerged in Quat sanitizer for less than 1 minute.

[CA]: Manual sanitization shall be accomplished in the final sanitizing rinse by contacting a chlorine solution of 100 PPM concentration for at least 30 seconds or by contacting a quaternary ammonium solution of 200 PPM concentration for at least 60 seconds.

[COS]: Container was re-submerged into 200 ppm Quat sanitizer for at least 1 minute.

2. Washed and wet utensils stacked on top of each other.

[CA]: Equipment and utensils must be properly air dried after sanitizing and prior to stac

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

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Inspector Observations: Frozen soft shell crab improperly thawing in stagnant water at prep sink.

[CA]: Frozen food shall be thawed using the following approved methods:

-Under refrigeration that maintain the food temperature at 41F or below.

-Completely submerged under cold running water or a period not to exceed two hours at a water temperature of 70F or below.

-In microwave oven as long as it is cooked immediately.

-As part of the cooking process

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: 1. Avocado and other food items stored directly next to hand sink at front line. No splash guard installed.

[CA]: Provide 6 inch splashguard or 24 inches of separation between food/food preparation and hand sink.

2. At the front prep line under counter, raw salmon was stored directly above cooked unagi.

At the front prep line 2 door reach in, raw quail eggs were stored directly above ready to eat sauces.

[CA]: Properly store raw food items beneath and separate from ready to eat food.

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations: At the front prep line sanitizer bucket, Chlorine sanitizer level measured greater than 200 ppm.

[CA]: Maintain Chlorine sanitizer at 100 ppm.

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

Inspector Observations: Multiple food items stored directly on the floor at the walk in freezer.

[CA]: Food shall be stored at least 6 inches elevated from the floor on approved shelving that is easily cleanable (ex. Dunnage racks)

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Testing method for Chlorine sanitizer not available.

[CA]: Provide a testing method for measuring Chlorine sanitizer (ie test strips).

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

Inspector Observations: Wiping cloths stored in work surfaces without being placed back into sanitizer buckets.

[CA]: Wiping cloths used for sanitizing work surfaces must be stored inside their sanitizer buckets containing at least 100ppm chlorine or 200ppm Quat sanitizer when not actively being used.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

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Measured Observations

Item	Location	Measurement	Comments
Quat sanitizer	3 comp sink	200.00 PPM	
Chlorine sanitizer	dish machine	50.00 PPM	
water	3 comp sink	120.00 Fahrenheit	
water	womens restroom hand sink	100.00 Fahrenheit	
raw salmon	under counter cooler	40.00 Fahrenheit	
raw salmon	prep line cooler 2	40.00 Fahrenheit	
unagi	under counter	41.00 Fahrenheit	
raw salmon	display case	40.00 Fahrenheit	hamachi: 40F salmon: 38F
water	front line hand sink	100.00 Fahrenheit	
scallop	prep line cooler	38.00 Fahrenheit	imitation crab: 36F
water	prep sink	120.00 Fahrenheit	
cheese sauce and imitation crab	walk in cooler	41.00 Fahrenheit	
tofu	2 door reach in	39.00 Fahrenheit	

Overall Comments:

In conjunction with CO0159070.

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 **3/19/2026**. 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: Johnny
Server
Signed On: March 05, 2026