

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 FA0258696 - SUSHI OMAKASE		Site Address 6905 CAMINO ARROYO 50, GILROY, CA 95020		Inspection Date 01/17/2024	
Program PR0378907 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SUSHI OMAKASE LLC		Inspection Time 13:50 - 15:20
Inspected By GUILLERMO VAZQUEZ	Inspection Type ROUTINE INSPECTION	Consent By MELISSA K.	FSC Not Available		

Placard Color & Score
GREEN
80

RISK FACTORS AND INTERVENTIONS	IN	OUT		COS/SA	N/O	N/A	PBI
		Major	Minor				
K01 Demonstration of knowledge; food safety certification			X				N
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				
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	X	
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	X	
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0258696 - SUSHI OMAKASE	Site Address 6905 CAMINO ARROYO 50, GILROY, CA 95020	Inspection Date 01/17/2024
Program PR0378907 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SUSHI OMAKASE LLC	Inspection Time 13:50 - 15:20
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Food manger certification has already expired. Per PIC, the owner is in the process of taking the test in person, completion of online portion was completed on 12/1/23.

[CA] Obtain a new food manger certification within 60-days.

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

Inspector Observations: Unable to provide procedures for Sushi rice being discard within 4-hours, TPHC form not present on site.

[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. Fill out form and submit to specialist for review.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Plastic tray in the back of facility with cooked rice was completely covered at the time of inspection.

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

[COS] Cook moved the lid to the side to get air flow into bin.

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: Bulk bins have heavy debris build up on them at the time of inspection.

[CA] Clean/Sanitize the bulk bins regularly.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: Caulking around hand wash stations and sinks have a mold like substance on them.

[CA] Remove old caulking and add fresh silicon.

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: Both display refrigeration in the front sushi bar have damaged sliding doors. Per PIC, they are in the process of obtaining new sliding doors.

[CA] Equipment and utensils shall be designed and constructed to be durable and retain characteristic qualities under normal use conditions.

[SA] Sushi is placed into units and a clear plastic is added/removed when obtaining sushi, unit is still maintaining temperature.

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

Inspector Observations: Observed gas rice cooker stored on prep table, not under hood ventilation system

[CA] - Relocate gas rice cooker to under the hood for adequate ventilation.

REPEAT VIOLATION. Failure to comply may result in enforcement action.

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

OFFICIAL INSPECTION REPORT

Facility FA0258696 - SUSHI OMAKASE	Site Address 6905 CAMINO ARROYO 50, GILROY, CA 95020	Inspection Date 01/17/2024
Program PR0378907 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name SUSHI OMAKASE LLC	Inspection Time 13:50 - 15:20

Inspector Observations: *Damaged floor tile in front of the 3-Compartment sink, pool of water on floor tile.*
[CA] Replace broken floor tiles with a smooth and of durable construction and nonabsorbent material that is easily cleanable.

Performance-Based Inspection Questions

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
Tofu	Walk in	39.00 Fahrenheit	
Sanitizer (Chlorine)	Dish washer	50.00 PPM	
Warm water	Hand wash	100.00 Fahrenheit	
Miso soup	Hot holding	153.00 Fahrenheit	
Raw tuna	Display refrigeration	39.00 Fahrenheit	
Cooked rice	Plastic tray	112.00 Fahrenheit	Cooling about 10-mins ago.
Cooked shrimp tempura	Prep table #2	40.00 Fahrenheit	
Mochi	Freezer chest	5.00 Fahrenheit	
Imitation crab	Ice bath	40.00 Fahrenheit	
Tofu	Prep table	40.00 Fahrenheit	
Raw salmon	Display refrigeration	40.00 Fahrenheit	
Cooked chicken	Prep table #2	40.00 Fahrenheit	
Rice	Hot holding	155.00 Fahrenheit	
Warm water	Restroom	100.00 Fahrenheit	
Cooked chicken	Cook line	189.00 Fahrenheit	Final cook temperature.
Hot water	3-Compartment	120.00 Fahrenheit	
Raw salmon	Walk in	39.00 Fahrenheit	
Ambient	Walk in freezer	5.00 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 **1/31/2024**. 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: Melissa K.
 Manager

Signed On: January 17, 2024