

# 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

<b>Facility</b> FA0214372 - SUSHI BLVD		<b>Site Address</b> 903 E DUANE AV, SUNNYVALE, CA 94085	<b>Inspection Date</b> 07/14/2022
<b>Program</b> PR0303567 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		<b>Owner Name</b> KIM, SUN MI	<b>Inspection Time</b> 10:45 - 11:30
<b>Inspected By</b> GINA STIEHR	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> JASON SHIN	

Placard Color & Score

**GREEN**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 07/13/2022

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

**Compliance of this violation has been verified on: 07/14/2022**

Cited On: 07/13/2022

K10 - 8 Points - Improper cooking time & temperatures; 114004, 114008, 114010

**Compliance of this violation has been verified on: 07/14/2022**

#### Minor Violations

N/A

#### Measured Observations

Item	Location	Measurement	Comments
hot water	handwash sink	100.00 Fahrenheit	
imitation crab	low boy	40.00 Fahrenheit	

#### Overall Comments:

**Follow-up inspection; facility is using TPHC properly (time-marking sushi rice and sushi rolls) and owner has educated employees about proper cooking temperatures. Observed 3 dead cockroaches; owner will remove and thoroughly clean & sanitize.**

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 **7/28/2022**. 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: Jason Shin

Owner

Signed On: July 14, 2022