

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 FA0204446 - SUSHI HOUSE		Site Address 158 TOWN & COUNTRY VILLAGE, PALO ALTO, CA 94301		Inspection Date 10/05/2026		Placard Color & Score GREEN 86		
Program PR0303979 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SUSHI HOUSE LLC		Inspection Time 11:00 - 12:45			
Inspected By ALELI CRUTCHFIELD		Inspection Type ROUTINE INSPECTION		Consent By NIA				FSC Yanyan Niu 4/22/2027

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				
K07	Proper hot and cold holding temperatures			X				N
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						S
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		
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	X	
K44	Premises clean, in good repair; Personal/chemical storage; Adequate vermin-proofing		
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

No major violations were observed during this inspection.

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *Blue trash can found blocking corner hand sink in the back. [CA] Keep hand sink unobstructed. [COS]*

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Measured tuna, salmon, tamago between 50-60F in sushi case behind POS system. Per chef, sushi was cut/prepped 1 hour ago. [CA] Maintain potentially hazardous food 41F at all times. Relocate sushi to another unit to cool down to 41F. [COS]*

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: *Raw pork and chicken tonkatsu observed above produce in glass refrigerator, raw shrimp above ready to eat in unit next to fryer. [CA] Store raw meat below ready to eat food/produce. [COS]*

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: *Door gasket for single door prep unit across from cookline in disrepair. There is a crack on the plastic sliding door for sushi bar unit. [CA] Replace the door gasket and repair/replace the door.*

Measured sushi case behind POS system at 55-60F. Per chef, sushi case is turned off and emptied out at end of night. Sushi case is turned back on in the morning. Sushi case measured at 60F. [CA] When sushi case is turned on in the morning, do not place sushi inside until unit reaches 41F and below.
Note- it took 1-1.5 hour for sushi case to reach 40F (measured)

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 ladle and whisk stored hanging behind the refrigerator coil. [CA] Store utensils in a proper storage container. [COS]*

K43 - 2 Points - Toilet facilities: improperly constructed, supplied, cleaned; 114250, 114250.1, 114276

Inspector Observations: *Toilet paper is not inside the toilet paper dispenser in employee restroom. [CA] Install toilet paper on dispenser.*

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
shrimp	upright unit next to fryer	41.00 Fahrenheit	
miso soup	soup kettle	152.00 Fahrenheit	
water	2 comp sink	120.00 Fahrenheit	
water	hand sinks- all	100.00 Fahrenheit	
rice	rice cooker	160.00 Fahrenheit	
ambient	1 door freezer	7.00 Fahrenheit	
shredded chicken	prep unit next to dish washer	35.00 Fahrenheit	
tuna	sushi case next to hand sink	40.00 Fahrenheit	
cooked salmon flakes	sushi case next to hand sink	38.00 Fahrenheit	
chlorine	dishwasher	100.00 PPM	
chlorine	wiping cloth bucket	0.00 PPM	
ambient	2 door freezer	3.00 Fahrenheit	
ambient	sushi case behind POS	40.00 Fahrenheit	second temperature
ambient	2 door undercounter sushi area	39.00 Fahrenheit	
saba	1 door freezer	8.00 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 **10/19/2026**. 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

Nia

Received By: Nia

Signed On: October 05, 2026