

# 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> FA0201851 - SUSHI E!		<b>Site Address</b> 1458 POLLARD RD, LOS GATOS, CA 95032		<b>Inspection Date</b> 10/29/2024		<b>Placard Color &amp; Score</b> <div style="background-color: black; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>81</b> </div>		
<b>Program</b> PR0302118 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10			<b>Owner Name</b> YOON, NYOUN KIM		<b>Inspection Time</b> 11:55 - 13:05			
<b>Inspected By</b> PRINCESS LAGANA		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> YOON KIM				<b>FSC</b> Yoon Kim 06/10/2028

  

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						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		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						N
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				N

  

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	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	X	
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		
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	X	
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

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

**Inspector Observations:** *Sushi rice measured at 74 F. Sushi rice reheated prior to opening at 11:30 AM then discarded after business hours (2:30 PM) per Owner. No time markings or written procedures provided.*

**[CA]:** *Potentially Hazardous Food (PHFs) shall be cold held at 41F or below OR hot held at 135F or above at all times. Discussed Time As Public Health Control with Owner. Provided TPHC handout. TPHC filled out.*

**[COS]:** *Rice to be discarded by 2:30 PM after business hours.*

### Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

**Inspector Observations:** *Customer entered with a pet dog but person in charge or staff did not ask if pet animal was a service animal.*

**[CA]:** *No live animals may be allowed in a food facility, except in the following situations; decorative fish or shellfish in aquarium, animals intended for consumption if kept separated from other food and food contact surfaces, dogs under the control of on-duty uniformed law enforcement or private patrol, outdoor dining areas, and service animals.*

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:** *Food on tray was stored next to hand sink without protection/splash guard. No direct contamination observed.*

**[CA]:** ☐ *Ensure unpackaged food is protected from contamination (overhead and general) during preparation, storage or display by use of lids, labeled containers, display cases, plastic wrap or dispensers.*

**[COS]:** *Person in charge relocated food.*

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:** *Missing testing method for Chlorine sanitizer.*

**[CA]:** *Provide testing method for Chlorine sanitizer (for ex: Chlorine test strips). Maintain chemical solution for manual warewashing at 100 ppm (1Tbs of bleach (5.25%)/gal of water) for chlorine.*

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:** *Foil is used to line cook line stove top equipment.*

**[CA]:** *Discontinue lining equipment with foil. All equipment shall be approved, durable, and able to be properly washed and sanitized.*

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:** *Personal items such as weights are stored on the dry shelving above food items. No direct contamination.*

**[CA]:** *All equipment shall be approved, durable, and able to be properly washed and sanitized.*

### Performance-Based Inspection Questions

Needs Improvement - No rodents, insects, birds, or animals.

Needs Improvement - Food contact surfaces clean, sanitized.

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## Measured Observations

Item	Location	Measurement	Comments
water	3 comp sink	120.00 Fahrenheit	
scallop	2 door freezer	-2.00 Fahrenheit	
tempura	final cooking temp from deep fryer	179.00 Fahrenheit	
raw tuna	1 door under counter cooler	40.00 Fahrenheit	
eel	display case 2	39.00 Fahrenheit	
imitation crab, milk	6 door reach in	41.00 Fahrenheit	
raw tuna	display case 1	41.00 Fahrenheit	
water	hand sink	100.00 Fahrenheit	
water	prep sink	120.00 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 **11/12/2024**. 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: Yoon Kim  
Owner/PIC  
Signed On: October 29, 2024