

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 FA0285115 - SUSHI PRO		Site Address 1078 E BROKAW RD 50, SAN JOSE, CA 95131		Inspection Date 08/08/2026		Placard Color & Score GREEN 74		
Program PR0427497 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SUSHI PRO, INC		Inspection Time 17:55 - 19:30			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By THINH TRAN				FSC Chung sun Lee - 05/13/2028

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						S
K06	Adequate handwash facilities supplied, accessible			X	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				
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	X	
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		
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		
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	X
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:

Grilled chicken held in the hot holding box measured 95F. Chicken was cooked at 1 PM to 2 PM this afternoon. [corrective action] Maintain potentially hazardous foods at 135F or above. [correction] Chicken was voluntarily discarded. See VC&D form.

Minor Violations

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

Inspector Observations:

Soap dispenser at the back hand sink was empty. [corrective action] Keep soap dispenser stocked. [suitable alternative] Use the other two hand sinks until dispenser is refilled.

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:

Observed 3-compartment sink set up improperly. Soapy water was set up in the middle compartment. [corrective action] Ensure 3-compartment sink is set up with soapy water in the first compartment, plain water in the middle, and sanitizer in the third compartment.

Note: Person-in-charge and kitchen employee was informed of proper ware washing practice.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations:

Shell stock tags for oysters that were previously sold were not maintained. [corrective action] Once a batch of oysters are sold out, write the date on the tag and store the tag in this facility for at least 90 days.

Note: Tag for current batch of oyster was available.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations:

QR code menu was reviewed and found items that are served raw or undercooked, such as nigiri, carpaccio sampler, oysters, sashimi, poke salad. Consumer advisory was available, but items served raw or undercooked were not properly marked. [corrective action] Food items that are served raw or undercooked must be clearly indicated, such as use of an asterisk (*) or other symbol.

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

Inspector Observations:

Observed can of "Raid" insecticide stored on the food storage shelf next to the 2-door freezer. [corrective action] Person-in-charge stated that the insecticide is for outdoor use. Store the can in a designated area below food or food equipment to prevent cross contamination.

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

Inspector Observations:

Observed heavy grime in the following areas:
- Cabinet underneath the hand sink at the sushi station
- Under the dishwasher at the back corner
[corrective action] Thoroughly clean these areas.

K49 - 2 Points - Permits not available; 114067(b,c), 114381(a), 114387

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Inspector Observations:

Health permit expired on 05/31/2026. [corrective action] Pay permit fee within 48 hours. Failure to renew permit may result in enforcement action, including closure of facility.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
mixed sashimi	undercounter cooler	39.00 Fahrenheit	
albacore tuna	display case	40.00 Fahrenheit	
cream cheese	merchandiser cooler	38.00 Fahrenheit	
hot water	food preparation sink	120.00 Fahrenheit	
tofu	on ice	36.00 Fahrenheit	
scallop	undercounter freezer	6.00 Fahrenheit	
chicken karaage	2-door reach-in freezer	10.00 Fahrenheit	
oyster	merchandiser cooler	36.00 Fahrenheit	
beef	cold drawer	38.00 Fahrenheit	
quat sanitizer	from dispenser	400.00 PPM	
grilled saba (cook temp)	from the grill	170.00 Fahrenheit	
tuna	undercounter cooler	35.00 Fahrenheit	
steamed clams (cook temp)	from the stove	160.00 Fahrenheit	
grilled chicken	hot box	95.00 Fahrenheit	
hot water	3-compartment sink	120.00 Fahrenheit	
corn	on ice	38.00 Fahrenheit	
salmon	display case	40.00 Fahrenheit	

Overall Comments:

Kevin (408) 368-0298

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 **8/22/2026**. 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: Thinh Tran
Server
Signed On: August 08, 2026