

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 FA0240242 - HIKARI SUSHI HOUSE		Site Address 1102 SARATOGA AV, SAN JOSE, CA 95129		Inspection Date 10/22/2026		Placard Color & Score GREEN 85		
Program PR0340287 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name KEVIN LIN		Inspection Time 12:30 - 13:45			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By KEVIN LIN				FSC QING LI 4/29/2031

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification	X						S
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				N
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				N
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		
K34	Warewash facilities: installed/maintained; test strips	X	
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		X
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

No major violations were observed during this inspection.

Minor Violations

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

Inspector Observations: Eel was measured 85F at the ambient temperature.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

Sushi was measured 44F in one cold holding unit.

[CA] Rapid chill sushi before placing inside the cold display.

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

Inspector Observations: Rice was measured 132F with out time marking.

[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.

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

Inspector Observations: Facility lack oyster tags for the last 90 days.

[CA] All shellstock tags shall be kept in chronological order for 90 days after harvest.

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: Chlorine was measured 10ppm in the mechanical warewash.

[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.

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

Inspector Observations: Employee restroom lack toilet tissue dispenser.

[CA] Toilet tissue shall be provided in a permanently installed dispenser at each toilet.

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: After use mop was left in a mop bucket.

[CA] Mop rack or other devices not made available to hang and store cleaning tools.

[SA] Mop shall be hanged for for quick air drying.

Facility has front and back door open.

[CA] Keep back and front door closed at all times to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Time as a public health control; procedures & records.

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Compliance with shell stock tags, condition, display.

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Measured Observations

Item	Location	Measurement	Comments
RICE	CONTAINER	132.00 Fahrenheit	
RICE	HOT HOLDING	160.00 Fahrenheit	
EEL	AMBIENT	85.00 Fahrenheit	
TOFU	FOOD PREP TABLE	40.00 Fahrenheit	
OCTUPUS	SUSHI DISPLAY - 1	30.00 Fahrenheit	
BEEF	WALK IN COOLER	40.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
OYESTER	COLD HOLDING	38.00 Fahrenheit	
SALMON	FREEZER	5.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
MISO	HOT HOLDING	180.00 Fahrenheit	
SALMON	SUSHI DISPLAY - 2	44.00 Fahrenheit	
CHLORINE SANITIZER	DISHWASHER	10.00 PPM	
HOT WATER	JANITORIAL SINK	120.00 Fahrenheit	
SHRIMPS	SUSHI DISPLAY - 2	44.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
SALMON	SUSHI DISPLAY - 1	30.00 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 **11/5/2026**. 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: KEVIN LIN
PIC
Signed On: October 22, 2026