

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 FA0258095 - SUSHI KAWA		Site Address 1795 HILLSDALE AV 60, SAN JOSE, CA 95124		Inspection Date 03/18/2025	
Program PR0377739 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SUKURA SUSHI CORP		Inspection Time 13:15 - 15:00
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By JONI & YAN LEI HAN (C) & TIM		FSC Yan Lei Han 2/13/30	

Placard Color & Score
GREEN
78

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			N
K08 Time as a public health control; procedures & records	X						S
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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
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		
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: Major: Measured container of imitation crab holding at 58F at counter near sushi line for less than 4 hours. [CA] Maintain all PHFs cold held at or below 41F. [COS] Operator directed to relocate PHFs to refrigeration unit.

Minor: Measured the following PHFs holding between 45F - 46F in 1 door reach in/cold top for less than 4 hours: salmon and raw shrimp. [CA] Maintain all PHFs cold held at or below 41F.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: Observed expired food handlers card. [CA] Renew food handlers card.

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

Inspector Observations: Observed a general consumer advisory note on menu, however consumer advisory notice does not indicate which food items are served raw. [CA] Indicate food items that are served raw.

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: Found open bulk bags of flour and other food contact on racks. [CA] Once bulk bags are open, store food content in sealed food grade containers.

K30 - 2 Points - Food storage containers are not identified; 114047, 114049, 114051, 114053, 114055, 114067(h), 114069 (b)

Inspector Observations: Found several containers of food stored on floor in back prep area. [CA] Food shall be stored a minimum of 6 inches off floor.

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: Lacking chlorine test strip to test concentration of sanitizer at dish machine. Operator ONLY has quat test strips. [CA] Provide chlorine test strips.

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: 1. Found employees clothing stored on rack next to food items in back prep area. [CA] Employee's personal effects (cell phone, car keys, and jackets) shall be stored in employee lockers or other designated areas for employee storage.
2. Found mopping equipment stored directly in mop sink. Observed mop rack available for use. [CA] After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

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Measured Observations

Item	Location	Measurement	Comments
imitation crab	1 door cold top	41.00 Fahrenheit	
raw beef	2 door under drawer	41.00 Fahrenheit	
yellow tail	1 door reach in	41.00 Fahrenheit	
salmon	4 door sliding display case	40.00 Fahrenheit	
hot water	warewash/1-comp/mop sink	120.00 Fahrenheit	
cooked chicken	2 door reach in	87.00 Fahrenheit	process of cooling
miso soup	warmer	167.00 Fahrenheit	
cooked mushroom	2 door cold top	41.00 Fahrenheit	
raw pork	walk-in	41.00 Fahrenheit	
warm water	handsink (2 prep & RR)	100.00 Fahrenheit	
sushi rice	sushi station	87.00 Fahrenheit	under time as a public health control (TPHC)
salmon	walk-in	45.00 Fahrenheit	diligent prep
tuna	1 door cold top	41.00 Fahrenheit	
rice	rice cooker	149.00 Fahrenheit	
fish	3 door upright freezer	4.20 Fahrenheit	
chlorine	dish machine	50.00 Fahrenheit	
tuna	2 door sliding display case	38.00 Fahrenheit	
raw pork	2 door under drawer	41.00 Fahrenheit	
raw shrimp	1 door cold top	46.00 Fahrenheit	
salmon	1 door reach in	45.00 Fahrenheit	
imitation crab	counter @ sushi station	58.00 Fahrenheit	for less than 4 hours. COS-relocate
calamari	2 door cold top	41.00 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 **4/1/2025**. 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: Tim Jia
Manager

Signed On: March 18, 2025