

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 FA0255807 - OZUMO SANTANA ROW. LLC		Site Address 355 SANTANA ROW 1010, SAN JOSE, CA 95128		Inspection Date 01/10/2025	
Program PR0373577 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JEREMY UMLAND		Inspection Time 14:30 - 16:30
Inspected By HINA WYNE	Inspection Type ROUTINE INSPECTION		Consent By JOHN DEL ROSARIO	FSC John Del Rosario 10/15/2025	

Placard Color & Score
GREEN
86

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						
K07 Proper hot and cold holding temperatures	X						
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						S
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					N
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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines	X	
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
K40 Wiping cloths: properly used, stored	X	
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		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available	X	
K48 Plan review		

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K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Hot running water was at 80F. plumber was working on a roof to fix the problem.
[CA] Hot water shall be supplied at a minimum temperature of at least 120°F measured from the faucet throughout facility except at handwash sinks.

Follow-up By
01/10/2025

Minor Violations

K37 - 2 Points - Vending machines not clean or improper signage; 114145

Inspector Observations: Facility using containers to scoop salt, vinegar, and rice.
[CA] Use scoop with handle and handle shall not be in contact with food.

Bulk food containers lack common name.
[CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food if not easily recognizable.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: Dry wiping cloth in use to wipe cutting board.
[CA] Wiping towels shall be stored in sanitizing solution of an approved concentration when not in use (100 ppm - chlorine, 200 ppm - quaternary ammonium).

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

Inspector Observations: The health permit issued by the department was not posted.
[CA] The health permit issued by this department shall be posted in a conspicuous place in the food facility.

Performance-Based Inspection Questions

Needs Improvement - Hot and cold water available.

Measured Observations

Item	Location	Measurement	Comments
CHICKEN	DRAWER REFRIGERATION	40.00 Fahrenheit	
SANITIZER	DISHWASHER KITCHEN	200.00 PPM	
SANITIZER	DISHWASHER BAR	200.00 PPM	
ROE	DRAWER REFRIGERATION	38.00 Fahrenheit	
SANITIZER	3-COMP SINK	200.00 PPM	
SALMON	COLD HOLDING	38.00 Fahrenheit	
MISO SOUP	HOT HOLDING	165.00 Fahrenheit	
HOT WATER	HAND WASHING	96.00 Fahrenheit	
HOT WATER	FOOD PREP SINK	96.00 Fahrenheit	
HOT WATER	3-COMP SINK	97.00 Fahrenheit	
TUNA	COLD DISPLAY	38.00 Fahrenheit	
DRINKS	WALK IN COOLER FRONT AREA FOR BAR	40.00 Fahrenheit	
CRAB	REFRIGERATION	40.00 Fahrenheit	
RICE	HOT HOLDING	158.00 Fahrenheit	
SHRIMPS	REFRIGERATION	38.00 Fahrenheit	
STEAK	REFRIGERATION	38.00 Fahrenheit	
FISH	FREEZER	15.00 Fahrenheit	
PORK	WALK IN COOLER	40.00 Fahrenheit	

Overall Comments:

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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 **1/24/2025**. 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: John Del Rosario
CHEF

Signed On: January 10, 2025