

# 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> FA0254974 - SUSHI CONFIDENTIAL		<b>Site Address</b> 247 E CAMPBELL AV, CAMPBELL, CA 95008		<b>Inspection Date</b> 10/07/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>82</b> </div>		
<b>Program</b> PR0372177 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			<b>Owner Name</b> PROJECT WHITELIGHT LLC		<b>Inspection Time</b> 15:05 - 16:55			
<b>Inspected By</b> PRINCESS LAGANA		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> LUCKY				<b>FSC</b> Marie Thuiller 10/09/2028

  

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						
K07	Proper hot and cold holding temperatures		X		X			S
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				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	X			S
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	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		
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
K36	Equipment, utensils, linens: Proper storage and use	X	
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	
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:**

**-Located at sushi bar in an insufficient ice bath, mayo measured at 59F. Staff stated it's been 3 1/2 hours prior to measurement since mayo was placed in ice bath.**

**-Located at sushi bar, brown rice measured at 72F. Staff stated brown rice is kept at ambient temperature for a couple of hours. No time markings or Time As A Public Health (TPHC) procedures observed. Per staff, rice was removed from temperature control approximately 4 hours prior to measurement.**

#### **MINOR:**

**-Located at sushi bar in insufficient ice bath, cooked mushroom and salmon measured at 45F and 48F respectively. Staff stated it's been 3 1/2 hours prior to measurement since it's been placed in ice bath.**

**[CA]: Potentially Hazardous Food (PHFs) shall be cold held at 41F or below OR hot held at 135F or above at all times. Ensure sufficient ice bath is maintained for PHFs at all times.**

**[COS]: Brown rice was voluntarily discarded by staff. PHF's that have been out of temperature for less than 4 hours were relocated to cooling units to rapidly cool down. Owner stated brown rice will now be kept hot and served upon order.**

### Minor Violations

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: Accumulation of debris on the interior nozzle of the beverage dispenser at the alcohol bar.**

**[CA]: Remove, clean, and sanitize nozzle. Nozzles should be maintained clean regularly to prevent the accumulation of residues.**

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

**Inspector Observations: Logs according to HACCP Plan for 10/06 and 10/07 not filled out.**

**[CA]: Ensure logs according to HACCP Plan are followed and filled out at all times.**

**[COS]: PIC filled out log for today.**

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

**Inspector Observations: Open bags of dry food observed at dry storage area.**

**[CA]: Ensure all open bags of dry food are immediately transferred to food grade containers or stored in food grade containers and covered with a fitted lid.**

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

**Inspector Observations: Scoop handle for tofu was in direct contact with food.**

**[CA]: Ensure that scoops which are stored in food containers for portioning are always stored in a manner which prevents the handle of the scoop from coming into direct contact with food.**

### Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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## Measured Observations

Item	Location	Measurement	Comments
california roll	under counte r3	40.00 Fahrenheit	
water	3 comp sink at alcohol bar	120.00 Fahrenheit	
white rice	rice cooker	152.00 Fahrenheit	
fish roe	under counter 3	40.00 Fahrenheit	
raw salmon	prep line cooler 2	40.00 Fahrenheit	
cooked pork	walk in cooler	39.00 Fahrenheit	
miso soup	warmer	145.00 Fahrenheit	
Quat sanitizer	3 comp sink at kitchen	200.00 PPM	
raw tuna	under counter 2	41.00 Fahrenheit	
imitation crab	under counter 1	41.00 Fahrenheit	
brown rice	rice cooker	174.00 Fahrenheit	
water	3 comp sink at sushi bar	120.00 Fahrenheit	
water	3 comp sink at kitchen	125.00 Fahrenheit	
water	hand sink at sushi bar	101.00 Fahrenheit	
chlorine sanitizer	dish machine	50.00 PPM	
tempura	prep line cooler 1	41.00 Fahrenheit	
raw beef	walk in cooler	39.00 Fahrenheit	
raw tuna	display case 2	38.00 Fahrenheit	
raw salmon	display case 1	40.00 Fahrenheit	
spicy mayo	ice bath at service line	41.00 Fahrenheit	

## Overall Comments:

**HACCP Plan observed.**

**Discussed proper ice bath with manager and staff.**

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 **10/21/2024**. 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

RSM

Received By: Randy Musterer  
Owner  
Signed On: October 07, 2024