

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 FA0281108 - UMI HANDROLL BAR	Site Address 387 S 1ST ST 101, SAN JOSE, CA 95113	Inspection Date 05/15/2019
Program PR0422038 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10	Owner Name LINH LE	Inspection Time 17:15 - 18:00
Inspected By GINA STIEHR	Inspection Type FOLLOW-UP INSPECTION	Consent By JENNY NGUYEN

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 05/10/2019

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Compliance of this violation has been verified on: 05/15/2019

Cited On: 04/16/2019

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 05/15/2019

Cited On: 05/10/2019

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Compliance of this violation has been verified on: 05/15/2019

Cited On: 04/16/2019

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 05/15/2019

Cited On: 05/10/2019

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Compliance of this violation has been verified on: 05/15/2019

Cited On: 04/16/2019

K15 - 8 Points - Food not obtained from approved source; 113980, 113982, 114021-114031, 114041

Compliance of this violation has been verified on: 04/17/2019

Minor Violations

Cited On: 05/10/2019

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Compliance of this violation has been verified on: 05/15/2019

Measured Observations

Item	Location	Measurement	Comments
hot water	3 comp sink	120.00 Fahrenheit	
salmon	food prep cold hold	41.00 Fahrenheit	
scallops	food prep cold hold	41.00 Fahrenheit	
yellow tail	under counter cold hold	40.00 Fahrenheit	

Overall Comments:

Charged follow-up inspection (\$219/hr, 1 hour minimum); all major violations have been corrected, no major violations observed.

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 **5/29/2019**. 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.

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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: Jenny Nguyen
Manager

Signed On: May 15, 2019