

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 FA0240403 - MIZU SUSHI BAR & GRILL		Site Address 1035 S WINCHESTER BL, SAN JOSE, CA 95128		Inspection Date 01/10/2025		Placard Color & Score <div style="background-color: green; color: black; padding: 10px; text-align: center;"> GREEN 87 </div>		
Program PR0340497 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LEE, KYUNG		Inspection Time 11:45 - 13:40			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By IHYUN JEOUNG				FSC IHYUN JEOUNG 7/4/2027

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						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						
K22	Sewage and wastewater properly disposed	X						
K23	No rodents, insects, birds, or animals			X				S

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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use	X	
K39	Thermometers provided, accurate		
K40	Wiping cloths: properly used, stored		
K41	Plumbing approved, installed, in good repair; proper backflow devices		X
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		X
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

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Fly glue strip with dead flies was above food prep sink, food prep table, and food service table.

[CA] Fly glue strip shall be away from the food prep area to prevent dead flies dropping inside the food.

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: Lack chlorine test strips while dishwasher has a chlorine sanitizer.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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: Handle to ice scoop was in contact with ice.

[CA] Ice scoop handle shall not touch consumable ice.

[COS] Employee fix the ice scoop handle.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Restroom vent has a dust debris.

[CA] Clean restroom vent for adequate ventilation.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Drain pipe from the ice machine is inside the floor sink.

[CA] All equipment that discharges liquid waste shall be drained by means of indirect waste pipes, and all wastes drained by them shall discharge through an airgap (minimum 1 inch) into a floor sink or other approved type of receptor.

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

Inspector Observations: Walk in freezer and dry storage has debris on floor.

[CA] Clean walk in freezer and dry storage food floor under the shelving more frequently to prevent debris.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
HOT WATER	FOOD PREP SINK	120.00 Fahrenheit	
SHRIMPS	REFRIGERATION	40.00 Fahrenheit	
TERIYAKI CHICKEN	COOKED	180.00 Fahrenheit	
CHICKEN	SMALL 2 DOOR REFRIGERATION	38.00 Fahrenheit	
SANITIZER	BUCKET	200.00 PPM	
MACKEREL	COLD DISPLAY	39.00 Fahrenheit	
HOT WATER	HAND WASHING BAR	100.00 Fahrenheit	
SANITIZER	DISHWASHER	50.00 PPM	
HOT WATER	HAND WASHING KITCHEN	100.00 Fahrenheit	
SUSHI ROLL	REFRIGERATION	38.00 Fahrenheit	
DUMPLING	DRAWER REFRIGERATION	41.00 Fahrenheit	
SALMON	COLD DISPLAY	40.00 Fahrenheit	
LETTUS	FOOD PREP TABLE	40.00 Fahrenheit	
ROE	COLD DISPLAY	43.00 Fahrenheit	
MISO	HOT HOLDING	170.00 Fahrenheit	
TUNA	COLD DISPLAY	40.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
CHICKEN	REFRIGERATION	40.00 Fahrenheit	
OCTUPUS	COLD DISPLAY	40.00 Fahrenheit	
BEEF	DRAWER REFRIGERATION	40.00 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 **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: IHYUN JEOUNG
MANAGER

Signed On: January 10, 2025