

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 FA0252346 - TRUYA SUSHI		Site Address 3255 S WHITE RD, SAN JOSE, CA 95148	Inspection Date 08/19/2022
Program PR0376985 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name TRUYA SUSHI SJ INC	Inspection Time 13:20 - 14:00
Inspected By MANDEEP JHAJJ	Inspection Type FOLLOW-UP INSPECTION	Consent By HUY	

Placard Color & Score
GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/04/2022

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

Compliance of this violation has been verified on: 08/19/2022

Minor Violations

Cited On: 08/04/2022

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

Compliance of this violation has been verified on: 08/19/2022

Measured Observations

Item	Location	Measurement	Comments
chicken	prep unit	32.00 Fahrenheit	
meat	prep unit	34.00 Fahrenheit	
chlorine	dishwasher	50.00 PPM	
hot water	3 comp sink	120.00 Fahrenheit	
shrimp	prep unit	34.00 Fahrenheit	

Overall Comments:

Follow up inspection today to check prep unit temperature. Prep unit measured at 34F. All the foods measured around 32-34F in this prep unit.

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 **9/2/2022**. 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: HUY
 MANAGER
Signed On: August 19, 2022