

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 FA0256198 - SUSHI HEAVEN		Site Address 12108 SARATOGA-SUNNYVALE RD, SARATOGA, C.		Inspection Date 02/20/2026		Placard Color & Score GREEN 73		
Program PR0374111 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name YONG YANG		Inspection Time 12:20 - 14:20			
Inspected By FRANK LEONG		Inspection Type ROUTINE INSPECTION		Consent By YONG YANG				FSC FNU MARTINI 05/27/2026

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	X			N
K07	Proper hot and cold holding temperatures	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				
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		X			N

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	X	X
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	X	
K34	Warewash facilities: installed/maintained; test strips		
K35	Equipment, utensils: Approved, in good repair, adequate capacity	X	
K36	Equipment, utensils, linens: Proper storage and use		
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	X	
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

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: *In the kitchen area, above the 3 compartment sink, on the left corner of the stainless steel shelving, observed live cockroach activity and cockroach droppings.*

[CA] *Ensure facility is kept free of cockroach activity. Clean and sanitize all areas with activity. Seal all cracks, crevices, gaps, and holes to prevent continued harborage. Contact pest control to provide service for facility. Place monitoring traps on floors/walls to monitor for activity.*

[COS] *Operator eliminated live cockroaches. No other evidence of harborage of live activity observed. Operator to seal all cracks, crevices, gaps, and holes. Operator to contact pest control to provide service for facility. Follow-up inspection to occur.*

Minor Violations

K06 - 3 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: *In the kitchen area, observed hand soap stored away from the handwash station.*

[CA] *Ensure hand soap is provided at the handwash station to allow for proper handwashing.*

[COS] *Operator placed bottle of hand soap at the handwash station.*

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: *In the ice machine, observed mold like growth on the inner panels.*

[CA] *Ensure ice machine is frequently cleaned and sanitized to prevent possible contamination of food (ice).*

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *At the kitchen handwash station, observed low water pressure/flow for hot water.*

[CA] *Ensure an adequate supply of pressurized potable hot water is provided*

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: *In the kitchen area, in the 2 door reach in freezer, observed frozen raw chicken and frozen raw beef stored above ready to eat salmon.*

[CA] *Ensure raw meats are stored below cooked foods and ready to eat foods. Store raw meat in the following order from the bottom: raw chicken, raw shelled eggs, raw beef, raw pork, raw seafood/shellfish.*

[COS] *Operator moved salmon to the top shelf in the 2 door reach in freezer.*

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

Inspector Observations: *Observed open bags of dry food stored in the dry storage area.*

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

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

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Inspector Observations: *Observed accumulation of food debris and debris on refrigerator door handles, front panels of refrigeration, and on shelving.*

[CA] Ensure all non-food contact surfaces are frequently cleaned and sanitized to prevent possible cross contamination.

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

Inspector Observations: *In the kitchen area, observed the use of cardboard to line shelving. Observed wooden shelving installed above the ice machine.*

[CA] Discontinue use of cardboard to line shelving to prevent possible harborage of vermin. Discontinue use of wooden shelving. Use only approved, smooth, durable, and easily cleanable materials such as baking trays/stainless steel.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: *Observed cracks and crevices along and around shelving in the kitchen area, the front counter, and the sushi prep area.*

[CA] Ensure all cracks, crevices, gaps, and holes are sealed to prevent harborage of vermin.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

Item	Location	Measurement	Comments
raw salmon	2 door reach in refrigerator (kitchen)	38.00 Fahrenheit	
cooked broccoli	2 door prep unit	41.00 Fahrenheit	
crab salad	sushi refrigerator 1	41.00 Fahrenheit	
tuna	sushi refrigerator 2	41.00 Fahrenheit	
salad dressing	2 door reach in refrigerator (front counter)	39.00 Fahrenheit	
raw chicken	2 door reach in refrigerator (kitchen)	38.00 Fahrenheit	
cooked rice	rice cooker	148.00 Fahrenheit	
tofu	2 door reach in refrigerator (front counter)	40.00 Fahrenheit	
salmon	sushi refrigerator 2	41.00 Fahrenheit	
fish cake	2 door prep unit	35.00 Fahrenheit	
crab salad	2 door undercounter refrigerator	40.00 Fahrenheit	
salmon	2 door undercounter refrigerator	40.00 Fahrenheit	
chlorine sanitizer	warewash machine	50.00 PPM	
hot water	3 compartment sink	120.00 Fahrenheit	
salmon	sushi refrigerator 1	41.00 Fahrenheit	
hot water	handwash sink	100.00 Fahrenheit	
sushi rice	rice container	4.00 pH	

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 **3/6/2026**. 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: YONG YANG
OWNER
Signed On: February 20, 2026