

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 FA0200809 - HARUMI SUSHI		Site Address 19754 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 09/24/2026		Placard Color & Score YELLOW 62		
Program PR0302268 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name HARUMI SUSHI INC		Inspection Time 13:00 - 16:00			
Inspected By DENNIS LY		Inspection Type ROUTINE INSPECTION		Consent By JOY				FSC Not Available

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						
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						N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		X			
K08	Time as a public health control; procedures & records		X		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						N
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				

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	
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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

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

Inspector Observations: *No paper towels at the hand washing sink located in the kitchen. [CA] Hand wash sink shall be supplied with paper towels for drying hands.*

Follow-up By 09/29/2026

[COS] Person in charge refilled paper towel dispenser.

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

Inspector Observations: *Major*

In food prep area of the kitchen, fish cake stored on ice was measured at 62F at 2:30 pm. Per kitchen staff, Fish cake was removed from temp at 10am.[CA] potentially hazardous food shall not be held above 41F for more than 4 hours.

Follow-up By 09/29/2026

[COS] Employee discarded item in waste bin.

Minor

1) In display cooler, raw salmon was measured at 45.5F and yellow tail was measured at 42.6F

2) In two door under counter cooler, salmon was measured at 45.5F, 44.3F

3) In second two door under counter cooler, sushi roll was measured at 49.6F, and salmon nigiri was measured at 50.1

[CA] potentially hazardous foods in cold holding shall be kept at 41F and below.

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

Inspector Observations: *Sushi rice, imitation crab, and tuna are subject to time but were not time marked. [CA] When potentially hazardous foods are using time as public health control, they shall be time marked. either indicating start time of out of temperature or time when food will be discarded.*

Follow-up By 09/29/2026

[COS] Cook was able to time mark items.

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Food safety certificate for manager is expired. [CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have at least one valid Food Safety Certificate available.*

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

Inspector Observations: *Flies observed within the kitchen by the cook line and warewashing area. [CA] Food facility shall be kept free of flies and fly activity.*

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: *Bowl of rice that is soaking in water is stored on the floor below the storage shelf by the cook line. [CA] Food shall stored in a manner where it is protected from contamination.*

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

Inspector Observations: *containers of sauces in walk-in cooler were being stored on the floor. [CA] Food shall be stored six inches above the floor.*

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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: Per person in charge, facility does not have sanitizer test strips for dishwasher. [CA]
Facility shall have appropriate test strips for testing sanitizer solutions.

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: 1) Food debris up on floors in kitchen area, between and underneath equipment. [CA]
Floors of the facility shall be kept clean and free of food debris build up.

2) Back door of kitchen is kept open at time of inspection. [CA] Keep back door of kitchen closed when not in use to prevent the entrance of vermin.

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.
 Needs Improvement - Hands clean/properly washed/gloves used properly.
 Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
hot water	hand wash sink	100.00 Fahrenheit	
sanitizer	dishwasher	50.00 PPM	
imitation crab	prep line	49.00 Fahrenheit	
sushi roll	two door under counter cooler	49.60 Fahrenheit	
	two		
yellow tail	display cooler one	41.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
hot water	three compartment sink	120.00 Fahrenheit	
yellow tail	display cooler three	42.60 Fahrenheit	
salmon nigiri	two door under counter cooler	50.10 Fahrenheit	
	two		
yellow tail	two door under counter cooler	44.30 Fahrenheit	
	one		
cooked rice	ryrice cooker	158.00 Fahrenheit	
fish cake	ice bash in kitchen	62.00 Fahrenheit	
salmon	display cooler two	41.00 Fahrenheit	
salmon	two door under counter cooler	45.50 Fahrenheit	
	rone		
pork	two door reach-in cooler	41.00 Fahrenheit	
salmon	display cooler three	45.50 Fahrenheit	
shrimp	display cooler two	41.00 Fahrenheit	
chicken	two door reach-in cooler	42.00 Fahrenheit	
tuna	prep line	46.00 Fahrenheit	
salmon	Outdoor walk-in cooler	38.00 Fahrenheit	
chicken	outdoor walk-in cooler	38.00 Fahrenheit	
salmon	display cooler one	42.00 Fahrenheit	
hot water	bathroom	120.00 Fahrenheit	
salmon	two door reach-in cooler	40.00 Fahrenheit	

Overall Comments:

Joint inspection with Ivan Alego. Report written by Ivan Alego

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 **10/8/2026**. 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.

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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: Joy Hong
PIC
Signed On: September 24, 2026