

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 FA0251063 - SUSHI JIN		Site Address 580 N RENGSTORFF AV J, MOUNTAIN VIEW, CA 94		Inspection Date 04/25/2026	
Program PR0364327 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name DCJ SUSHI GROUP		Inspection Time 17:55 - 19:30
Inspected By RAYMOND CHUNG	Inspection Type ROUTINE INSPECTION	Consent By JING HUANG	FSC Jingcheng Huang 02/11/2027		

Placard Color & Score
GREEN
94

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						S
K06 Adequate handwash facilities supplied, accessible	X						S
K07 Proper hot and cold holding temperatures	X						
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						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						S
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		
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used	X	
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		
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

No major violations were observed during this inspection.

Minor Violations

K29 - 2 Points - Toxic substances improperly identified, stored, used; 114254, 114254.1, 114254.2

Inspector Observations:

Observed a can of "Raid" insecticide in this facility. [corrective action] Domestic insecticides may not be used in a public food facility. Remove the can from this facility. Recommend providing routine pest control service.

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

Inspector Observations:

Observed a white chest freezer in the outdoor trash enclosure area. Freezer was being used to store packaged fish. [corrective action] Food and equipment must be within an approved fully enclosed facility. Move the freezer into the facility.

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:

Quaternary ammonium sanitizer tablets are used in this facility. Test strips were not available. [corrective action] Provide test strips to ensure sanitizer is used at appropriate concentration - per label, 200 PPM to 400 PPM.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
amberjack	fish display case	46.00 Fahrenheit	Just sliced
scallop	2-door undercounter cooler (bar)	36.00 Fahrenheit	
salmon	reach-in freezer	0.00 Fahrenheit	
warm water	restroom	100.00 Fahrenheit	
tuna	fish display cae	32.00 Fahrenheit	
hot water	3-compartment sink	140.00 Fahrenheit	
tuna	chest freezer (outdoor trash enclosure area)	-11.00 Fahrenheit	
scallop	undercounter freezer (kitchen)	6.00 Fahrenheit	
amberjack	walk-in cooler	34.00 Fahrenheit	Stored in an insulated cooler w/ ice. Cooler stored inside the walk-in refrigerator
chlorine sanitizer	dishwasher	50.00 PPM	
warm water	hand sink (kitchen)	100.00 Fahrenheit	
snow crab	undercounter freezer	8.00 Fahrenheit	
quat sanitizer	container at 3-compartment sink	200.00 PPM	
snow crab	3-door undercounter cooler (bar)	35.00 Fahrenheit	
ambient	walk-in cooler	38.00 Fahrenheit	
white rice	rice cooker	160.00 Fahrenheit	
pooled eggs mixed w/ water	3-door undercounter cooler (bar)	42.00 Fahrenheit	
shrimp	3-door undercounter cooler (bar)	36.00 Fahrenheit	ROP w/ package date of 04/24
sushi rice	rice cooker	85.00 Fahrenheit	On TPHC, labeled with production time of 4 PM. Per owner, 1st seating at 5:30 PM and 2nd seating at 7:30 PM. Leftover rice is discarded at end of 1st seating. New sushi rice is prepared for 2nd seating
ambient	fish display case	32.00 Fahrenheit	
warm water	hand sink (bar)	100.00 Fahrenheit	
hot water	prep sink	140.00 Fahrenheit	

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Overall Comments:

This routine inspection was conducted in conjunction with complaint CO0159471.

Note:

Reviewed reduced oxygen packaging (ROP) variance w/ owner. Food may be stored in ROP for maximum of 48 hours. Packages must be labeled with date and stored at 41F or below. Fish is not allowed to be stored in ROP. Greater than 10K OTR bags can no longer be used to vacuum pack food and store for more than 48 hours, per new State regulation.

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 **5/9/2026**. 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: Jing Cheng
Owner
Signed On: April 25, 2026