

**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**

|   |  |   |  |                                      |   |
|---|--|---|--|--------------------------------------|---|
| <b>Facility</b><br>FA0253788 - SUSHI UMAMI                                      |  | <b>Site Address</b><br>1747 N MILPITAS BL, MILPITAS, CA 95035 |  | <b>Inspection Date</b><br>04/09/2026 |   |
| <b>Program</b><br>PR0369696 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 |  |   | <b>Owner Name</b><br>KAISEN CONCEPTS LLC |                                      | <b>Inspection Time</b><br>16:20 - 17:30 |
| <b>Inspected By</b><br>NHA HUYNH  | <b>Inspection Type</b><br>ROUTINE INSPECTION | <b>Consent By</b><br>EDISON                                   | <b>FSC</b> Chung Hsun Lee<br>05/2028     |                                      |   |

|                                  |
|----------------------------------|
| <b>Placard Color &amp; Score</b> |
| <b>GREEN</b>                     |
| <b>86</b>                        |

| 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  |       |       |        |     |     | S   |
| 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   |     |
| 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  |       |       |        |     |     |     |

| 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                                    |     |     |
| 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                              |     |     |
| K35 Equipment, utensils: Approved, in good repair, adequate capacity                    | X   |     |
| K36 Equipment, utensils, linens: Proper storage and use                                 | X   |     |
| K37 Vending machines  |     |     |
| K38 Adequate ventilation/lighting; designated areas, use                                |     |     |
| K39 Thermometers provided, accurate   |     |     |
| K40 Wiping cloths: properly used, stored  | X   |     |
| 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                                    | X   |     |
| K46 No unapproved private home/living/sleeping quarters                                 |     |     |
| K47 Signs posted; last inspection report available                                      | X   |     |

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| Program<br>PR0369696 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 2 - FP10 | Owner Name<br>KAISEN CONCEPTS LLC                      | Inspection Time<br>16:20 - 17:30 |
| 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:**

**Chlorine sanitizer concentration from the automatic dispenser at the 3 compartment sink was measured above 200 ppm.**

**[Corrective Action] Maintain chlorine sanitizer concentration at 100 ppm at the 3 compartment sink.**

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:**

**Observed new cooking equipments such as a steamer and dual stock pot burner.**

**[Corrective Action] All new cooking equipments must be approved by this department prior to use. Submit plans the Plan Check Program at this department by the end of this month.**

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:**

**Knives observed stored in the crevice between the prep cooler and working tables.**

**[Corrective Action] Do not store knives in the crevice.**

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

**Inspector Observations:**

**Moist wiping towels were observed stored on the work surfaces in the kitchen.**

**[Corrective Action] Store moist/wet wiping towels in a sanitizing bucket.**

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 unused equipments at the rear of the facility by the back door.**

**[Corrective Action] Remove unused equipments from the premise.**

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

**Inspector Observations:**

**Missing ceiling panel observed in the kitchen.**

**[Corrective Action] Install the ceiling panel.**

K47 - 2 Points - Signs not posted; last inspection report not available; 113725.1, 113953.5, 113978, 114381(e)

**Inspector Observations:**

**1. Health permit not posted in public view.**

**[Corrective Action] Post the current valid health permit in public view.**

**2. Lack of handwashing sign at handwashing stations.**

**[Corrective Action] A sign or poster that notifies food employees to wash their hands shall be posted at all handwashing stations used by food employees.**

### Performance-Based Inspection Questions

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All responses to PBI questions were satisfactory.

## Measured Observations

| Item                          | Location                           | Measurement       | Comments      |
|-------------------------------|------------------------------------|-------------------|---------------|
| chicken, clams                | 2 door prep cooler                 | 36.00 Fahrenheit  |               |
| tuna                          | 2 door undercounter cooler - left  | 42.00 Fahrenheit  | sushi bar     |
| fish, raw shell eggs, chicken | walk-in cooler                     | 45.00 Fahrenheit  |               |
| beef                          | 3 door undercounter cooler         | 38.00 Fahrenheit  |               |
| salmon                        | 2 door undercounter cooler - right | 41.00 Fahrenheit  | sushi bar     |
| hot water                     | 3 compartment sink                 | 147.00 Fahrenheit |               |
| chlorine sanitizer            | dishwasher machine                 | 50.00 PPM         |               |
| hot water                     | handwash sink                      | 100.00 Fahrenheit |               |
| chlorine sanitizer            | 3 compartment sink                 | 200.00 PPM        | above 200 ppm |

## 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 **4/23/2026**. 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:** Chung Lee  
operator

**Signed On:** April 09, 2026