

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 FA0209207 - KENJI SUSHI		Site Address 385 S WINCHESTER BL, SAN JOSE, CA 95128		Inspection Date 07/30/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 76 </div>		
Program PR0301789 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name KENJI SUSHI LLC		Inspection Time 11:30 - 13:40			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By CL				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				N
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						
K06	Adequate handwash facilities supplied, accessible			X				
K07	Proper hot and cold holding temperatures					X		S
K08	Time as a public health control; procedures & records	X						S
K09	Proper cooling methods		X					N
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				N
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		
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	X	
K35	Equipment, utensils: Approved, in good repair, adequate capacity		
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		
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

K09 - 8 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: SMALL CONTAINERS OF IMITATION CRAB MEASURED 50F WAS INSIDE THE WALK IN UNIT WITH TIGHTLY COVERED WITH PLASTIC WRAP.

[CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling and allow air circulation.

Minor Violations

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

Inspector Observations: Employee can't find a copy of Food Safety Certification.

[CA] Food facilities that prepare, handle, or serve non-prepackaged potentially hazard foods shall have a valid Food Safety Certificate available for review at all times.

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

Inspector Observations: HAND WASHING SINK IN THE BAR AREA HAS TRAYS DRYING IN FRONT OF IT AND CRATE WITH EMPTY BUCKET FOR ICE ON FLOOR IN FRONT OF IT.

[CA] Hand washing facility shall be clean, unobstructed, and accessible at all times.

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: SHELL FISH TAGS WERE NOT IN A CHRONOLOGICAL ORDER.

[CA] Molluscan shellfish shall have shellstock tags and shall be properly stored and displayed, all shellstock tags shall be kept in chronological order for 90 days after harvest date.

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

Inspector Observations: HAND WASHING SINK INSIDE THE RESTROOM MEASURED 85F.

[CA] Handwashing facilities equipped with a mixing valve that is not readily adjustable at the faucet, shall provide warm water at least 100°F, but not greater than 108°F.

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: LACK TEST STRIPS.

[CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual or mechanical warewashing.

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: LARGE 30 GAL DRUM WITH VI NIGER \$ SEAWEED HAD A FULLY SUBMERGED BOWL IN IT FOR SCOOPING.

[CA] A bowl can't be used to scoop product. Instead use scoop with handle and store it in such a way that the handle does not come in direct contact with food to prevent contamination.

SEAWEED CONTAINERS IN USE TO STORE BEEF STRIPS INSIDE THE WALK IN UNIT.

[CA] Single use food container (e.g. soy sauce container, milk carton, apple juice container, can food, wine bottle) shall not be reused to store food.

Performance-Based Inspection Questions

Needs Improvement - Proper cooling methods.

Needs Improvement - Compliance with shell stock tags, condition, display.

Needs Improvement - Demonstration of knowledge; food manager certification.

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Measured Observations

Item	Location	Measurement	Comments
PORK SHOP	GRILL	175.00 Fahrenheit	
CHLORINE SANITIZER	BUCKET	100.00 PPM	
BEEF STRIPS	WALK IN COOLER	40.00 Fahrenheit	
SALMON	WALK IN FREEZER	10.00 Fahrenheit	
HOT WATER	HANDWASHING KITCHEN	100.00 Fahrenheit	
IMITATION CRAB	WALK IN COOLER-COOLING	50.00 Fahrenheit	
HOT WATER	HANDWASHING RESTROOM	85.00 Fahrenheit	
DUMPLING	PREP COOLER	40.00 Fahrenheit	
CHLORINE SANITIZER	DISHWASHER KITCHEN	50.00 PPM	
SALMON	SUSHI DISPLY	40.00 Fahrenheit	
MISO SOUP	HOT HOLDING	180.00 Fahrenheit	
SHRIMP	SUSHI DISPLAY	40.00 Fahrenheit	
MUSHROOMS	PREP COOLER	40.00 Fahrenheit	
CHLORINE SANITIZER	DISHWASHER BAR	50.00 PPM	
PORK CURRY	COOKING	200.00 Fahrenheit	
HOT WATER	HANDWASHING BAR	100.00 Fahrenheit	

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 **8/13/2025**. 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: CL
PIC
Signed On: July 30, 2025