

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 04/12/2019	
Program PR0301789 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JAE W LEE		Inspection Time 15:00 - 17:00
Inspected By JASLEEN PURI	Inspection Type ROUTINE INSPECTION		Consent By CARLO RUBENS	FSC Carlo Rubens Jusuf 3/1/22	

Placard Color & Score YELLOW 54
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RISK FACTORS AND INTERVENTIO	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		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		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		X			
K22 Sewage and wastewater properly disposed	X						
K23 No rodents, insects, birds, or animals	X						

GOOD RETAIL PRACTICE	OUT	COS
K24 Person in charge present and performing duties		
K25 Proper personal cleanliness and hair restraints		
K26 Approved thawing methods used; frozen food	X	X
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		
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	X	
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	
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

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

Inspector Observations: *Observed lack of time marking for sushi rice and shrimp tempura on counter in kitchen. Per written procedures, time as a public health control is used for these items. [CA] When time as a public health control is used, food shall be marked to indicate 4 hrs past the point in time when food was removed from temperature control. [COS] PIC put a time sticker for these items 2:30pm-6:30pm.*

Follow-up By
04/16/2019

K14 - 8 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: *Observed black mold like substance throughout interior of ice machine. [CA] Clean & sanitize interior of ice machine following manufacture directions. [SA] Employees will discontinue using ice machine until properly cleaned.*

Follow-up By
04/16/2019

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: *Hot and cold water not turning on in bar handsink. [CA] An approved, adequate, protected, pressurized, potable supply of hot water (minimum 100F) and cold water shall be provided in bar handsink. [SA] Employees can utilize wash compartment of warewashing sink in bar to wash hands until handsink has hot and cold water.*

Follow-up By
04/16/2019

Minor Violations

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

Inspector Observations: *Observed napkins stored near handsink in bar but not inside dispenser. [CA] Provide paper towels inside dispenser at bar handwashing station.*

Follow-up By
04/16/2019

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: *Observed lack of disclosure on consumer advisory on menu. [CA] Provide consumer advisory with disclosure and reminder statements for the sale of raw or undercooked animal-derived foods.*

Note: *Explained and provided consumer advisory handout to PIC.*

K26 - 2 Points - Unapproved thawing methods used; frozen food; 114018, 114020, 114020.1

Inspector Observations: *Observed packages of pork belly thawing in standing water in container on warewashing sink drainboard. [CA] Frozen potentially hazardous food shall only be thawed in one of the following ways: 1) under refrigeration that maintains the food temperature at 41°F or below, 2) completely submerged under potable running water for a period not to exceed two hours at a water temperature of 70°F or below, and with sufficient water velocity to agitate and flush off loose particles into the sink drain, 3) in a microwave oven if immediately followed by immediate preparation, 4) as part of a cooking process. [COS] PIC moved container with packages of pork belly under cold running water in prep sink.*

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: *Observed container of raw chicken stored above container of raw shrimp in reach down cooler. [CA] Store raw poultry below raw fish to prevent contamination.*

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

Inspector Observations: *Observed several pickled ginger containers on floor in dry storage room. [CA] Food shall be stored at least 6 inches above the floor on approved shelving.*

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 bowl stored in bulk rice container as scoop. [CA] Use NSF approved scoops with a handle and store handle upward above the level of food.*

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

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Inspector Observations: Missing cold water knob on prep sink faucet in kitchen. Currently have to use pliers to open cold water in prep sink. [CA] Replace missing cold water knob on prep sink faucet in back kitchen.

Follow-up By 04/16/2019

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 back door propped open and no screen door in place to prevent entrance of vermin. [CA] Keep back door closed or install a screen door in place to prevent entrance of vermin.

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

Inspector Observations: Observed some missing floor tiles in front of walk-in-freezer. [CA] Replace missing floor tiles in front of walk-in-freezer.

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

Inspector Observations: Observed lack of handwashing sign in restrooms used by food employees. [CA] A sign or poster that notifies food employees to wash their hands shall be posted at restroom handwashing stations used by food employees.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
quat	3-comp-sink dispenser	200.00 PPM	
meat	walk-in-freezer	5.00 Fahrenheit	
pork	walk-in-cooler	40.00 Fahrenheit	
crab meat	ice	40.00 Fahrenheit	
soup	hot holding	160.00 Fahrenheit	
tuna	cold holding display	40.00 Fahrenheit	
crab meat	walk-in-cooler	41.00 Fahrenheit	
rice	hot holding	160.00 Fahrenheit	
cut tomatoes	cold holding prep	41.00 Fahrenheit	
tofu	cooler	41.00 Fahrenheit	
chlorine	dishwashing machine kitchen and bar	50.00 PPM	
hot water	restroom handsinks	100.00 Fahrenheit	
broth	cookline	198.00 Fahrenheit	
hot water	3-comp-sink/prep sink	124.00 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 **4/26/2019**. 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: Carlo Rubens
Manager

Signed On: April 12, 2019