

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 FA0272092 - HOLY SUSHI		Site Address 3441 ALMA ST 100, PALO ALTO, CA 94306	Inspection Date 05/28/2025
Program PR0411484 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name JOSEPH FELSEN	Inspection Time 11:15 - 11:50
Inspected By KATHY VO	Inspection Type FOLLOW-UP INSPECTION	Consent By WILSON	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 05/27/2025

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

Compliance of this violation has been verified on: 05/28/2025

Cited On: 05/27/2025

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

Compliance of this violation has been verified on: 05/28/2025

Minor Violations

N/A

Measured Observations

Item	Location	Measurement	Comments
rice	rice cooker	100.00 Fahrenheit	Prepared 2 hours prior.
salmon	sushi display case (left)	41.00 Fahrenheit	
ambient	preparation cooler (right)	41.00 Fahrenheit	
ambient	sushi display case (left)	41.00 Fahrenheit	
tuna	sushi display case (left)	41.00 Fahrenheit	
avocado	preparation cooler (right)	41.00 Fahrenheit	

Overall Comments:

On-site to conduct a follow-up to the routine inspection from 5/27/2025.

Verified the following major violations are now in compliance:

- K07: Proper hot and cold holding temperatures. All Potentially Hazardous Foods in sushi display case and preparation cooler are measuring at 41F or below. PIC has added layer of ice into the cooling units to facilitate cold temperature holding.

- K08: Time as a public health control. The time of preparation for cooked rice is properly marked on the time log. PIC stated rice will be discarded within 4 hours of the initial time marking.

Continue working on other violations as cited on the previous inspection report. Facility is to submit plans for the use of countertop oven and deep fryer.

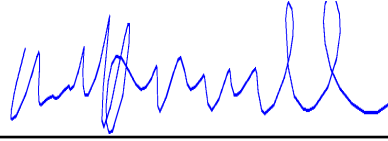
When required to determine compliance, a single reinspection will be conducted without additional charge. If subsequent reinspections are required, an hourly fee (minimum one hour) at the current rate approved by the Board of Supervisors will be assessed for each and every reinspection until the necessary changes or corrections are made. Unless otherwise noted by the inspector, all violations are to be corrected no later than **6/11/2025**. 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.

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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: Wilson He
Chef

Signed On: May 28, 2025