

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 FA0269921 - AFC SUSHI @SAFEWAY #3241		Site Address 950 W HAMILTON AV, CAMPBELL, CA 95008		Inspection Date 02/18/2025		Placard Color & Score GREEN 87		
Program PR0396170 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name ADVANCED FRESH CONCEP		Inspection Time 11:30 - 12:40			
Inspected By HINA WYNE		Inspection Type ROUTINE INSPECTION		Consent By CHIT HTUN				FSC CHIT HTUN 2/25/2029

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					N
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	
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		
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		
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

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

Inspector Observations: Crab salad was not fitting inside the table and was at 44F.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[COS] PIC took the holding container out and fix the crab salad inside the cold holding food prep table.

Hot holding unit was Chinese food was 125F - 135F. Chinese food was cooked this morning and will be discarded at the end of the day. Facility don't save food for next day.

[CA] PHFs shall be held at 41°F or below or at 135°F or above.

[SA] PIC adjusted the temperature setting to adjust the tempurature.

Minor Violations

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

Inspector Observations: Employee lack Food Handler Card.

[CA] Each food handler shall maintain a valid food handler card for the duration of his or her employment as food handler. A valid food handler card shall be provided within 30 days of after the date of hire.

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: Hot holding unit sliding doors has gaps.

[CA]Provide new gasket to eliminate gap to keep the heat inside to maintain minimum temperature at 135F.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Demonstration of knowledge; food manager certification.

Measured Observations

Item	Location	Measurement	Comments
CHOMIN	HOT HOLDING	128.00 Fahrenheit	
CRAB SALAD	FOOD PREP TABLE	44.00 Fahrenheit	
FRIED RICE	HOT HOLDING	135.00 Fahrenheit	
SALMON	COLD HOLDING	50.00 Fahrenheit	PREPARING SUSHI
TOFU	COLD HOLDING	37.00 Fahrenheit	
HOT WATER	3-COMP SINK	120.00 Fahrenheit	
IMITATION CRAB	COLD HOLDING	38.00 Fahrenheit	
RICE	HOT HOLDING	150.00 Fahrenheit	
RICE	CONTAINER	3.90 pH	
SANITIZER	SPRAY BOTTLE	200.00 PPM	
GINGER	WALK IN COOLER	41.00 Fahrenheit	
HOT WATER	HAND WASHING	100.00 Fahrenheit	
KUNG CHOW	HOT HOLDING	128.00 Fahrenheit	
CRAB STICKS	FOOD PREP TABLE	40.00 Fahrenheit	
SEAWEED	COLD HOLDING	38.00 Fahrenheit	
SUSHI CONTAINERS	COLD DISPLAY	38.00 Fahrenheit	

Overall Comments:

Keep temping the hot holding food and adjust the temperature setting.

Hot holding unit sliding doors has gaps. Provide new gasket to eliminate gap.

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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 **3/4/2025**. 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: CHIT HTUN
PIC
Signed On: February 18, 2025