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	Site Address	Inspection Date
FA0250272 - SUSHI O SUSHI	2789 EL CAMINO REAL, SANTA CLARA, CA 95051	11/03/2026
Program	**Owner Name**	**Inspection Time**
PR0360587 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	SOS 1998 INC.	11:00 - 12:55
Inspected By	**Inspection Type**	**Consent By** / **FSC**
KATHY VO	ROUTINE INSPECTION	TIM / Jessica Choi 08/11/2031

Placard Color & Score
GREEN
77

RISK FACTORS AND INTERVENTIONS		IN	OUT Major	OUT Minor	COS/SA	N/O	N/A	PBI
K01	Demonstration of knowledge; food safety certification	X						
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				S
K06	Adequate handwash facilities supplied, accessible	X						
K07	Proper hot and cold holding temperatures		X		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						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	X	
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	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		
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: **MAJOR** 1) On the preparation counter next to miso soup, measured tofu at 54F. On the preparation counter at sushi display case, measured masago at 62F. Per employees, all food was relocated from the refrigeration unit less than 30 minutes prior to temperature measurement. Observed tofu is not fully submerged in ice bath. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Employee added more ice to fully submerge container of tofu, and relocated masago to sushi display case to facilitate rapid cooling.

2) In the 4-door upright cooler, measured tofu at 49F. Per PIC, tofu was stored since overnight. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above. [COS] Tofu was voluntarily condemned and discarded at time of inspection.

*****MINOR** 3) On the preparation counter nearby cook line, measured potato salad and cooked vegetables from 41-46F. Per employee, food was relocated from refrigeration 10 minutes prior to temperature measurement. Observed foods are stored on top of ice bath. [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above.***

Minor Violations

K04 - 3 Points - Improper eating, tasting, drinking or tobacco use in food preparation area; 113977

Inspector Observations: Observed employee drinking from an open beverage cup stored on the food preparation counter. [CA] Employees shall not eat or drink in the food prep, food contact storage, or food storage areas. Employees shall have a designated area for eating and drinking.

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee handling soiled wiping cloth, then proceeding to handle clean equipment without an intermediate handwashing step or changing out gloves. No direct contamination of food observed. [CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur.

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

Inspector Observations: 1) Observed shellstock tags are not attached to the container in which they are stored. The last tag was available for review on-site. [CA] Shellstock tags shall be kept with storage container until emptied.

2) Observed shellstock tags are present but not kept in chronological order. [CA] The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.

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: In multiple refrigeration units, observed raw foods (shelled eggs, fish, etc.) stored directly above ready-to-eat foods or produce. [CA] All food shall be separated and protected from cross-contamination. Store all raw meat or other raw products of animal origin below ready-to-eat food items.

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

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Inspector Observations: 1) Measured the ambient temperature of the 4-door upright cooler at 41F nearby the top, and 48F nearby the bottom. [CA] Refrigeration units shall maintain foods consistently at 41F or below. Discontinue storage of Potentially Hazardous Foods until this unit is repaired. PIC stated that service technician will arrive to repair the unit.

2) Observed the active use of domestic refrigeration units, toasters, and rice cookers. [CA] All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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

Inspector Observations: Observed wiping cloths are stored directly on food preparation counters. [CA] Wiping cloths shall be stored in an approved sanitizing concentration when not in active use.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
tofu	preparation counter	52.00 Fahrenheit	
salmon teriyaki	cook line	187.00 Fahrenheit	Final cooking temperature.
tofu	4-door upright cooler	41.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
potato salad	preparation counter on ice (cook line)	46.00 Fahrenheit	41-46F
water	handwash sink (restroom)	100.00 Fahrenheit	
water	2-compartment sink	120.00 Fahrenheit	
masago	preparation counter (sushi bar)	62.00 Fahrenheit	
raw salmon	1-door upright freezer	10.00 Fahrenheit	
raw tuna	1-door preparation unit (sushi bar)	41.00 Fahrenheit	
miso soup	soup warmer	178.00 Fahrenheit	
sushi rice	rice cooker	98.00 Fahrenheit	TPHC
vegetable tempura	cook line	154.00 Fahrenheit	Final cooking temperature.
raw salmon	sushi display case	41.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
raw salmon	1-door under counter (sushi bar)	41.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
ambient	walk-in freezer	8.00 Fahrenheit	

Overall Comments:

Verified facility utilizes TPHC for sushi rice.

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 **11/17/2026**.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.

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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: Tim Choi
Owner

Signed On: November 03, 2026