

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 FA0209998 - TOMO SUSHI JAPANESE RESTAURANT		Site Address 5487 SNELL AV, SAN JOSE, CA 95123		Inspection Date 07/17/2025		Placard Color & Score <div style="background-color: green; color: white; padding: 10px; text-align: center;"> GREEN 83 </div>		
Program PR0306966 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name CHON, ANTHONY		Inspection Time 17:50 - 19:30			
Inspected By MARCELA MASRI		Inspection Type ROUTINE INSPECTION		Consent By ANTHONY CHON				FSC ANTHONY CHON 9-16-27

RISK FACTORS AND INTERVENTIONS		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		
K06	Adequate handwash facilities supplied, accessible	X						S
K07	Proper hot and cold holding temperatures		X		X			S
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		X
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		X
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: *FOUND THE FOLLOWING FOOD AT 60F IN THE SUSHI REFRIGERATOR NEAREST THE KITCHEN: SALMON, YELLOW TAIL, TUNA FISH. [CA] KEEP COLD POTENTIALLY HAZARDOUS FOOD AT 41F OR BELOW. SA: NOTE: OPERATOR WOULD LIKE TO USE TIME AS A PUBLIC HEALTH CONTROL FOR THE POTENTIALLY HAZARDOUS FOOD IN THE REFRIGERATOR NEAREST THE KITCHEN (THE LARGER SUSHI REFRIGERATOR). THE TPHC DOCUMENT HAS BEEN PROVIDED TO BE FILED.*

Minor Violations

K14 - 3 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: *FOUND MOLD LIKE SUBSTANCE ON THE BOTTOM AND SIDES OF THE 3 COMPARTMENT SINK (NEAREST THE WARE WASHER). [CA] CLEAN AND SANITIZE THE 3 COMPARTMENT SINK.*

K32 - 2 Points - Food improperly labeled & not honestly presented: 114087, 114089, 114089.1(a, b), 114090, 114093.1

Inspector Observations: *FOUND DUST ON THE FAN COVERS OF THE REACH IN REFRIGERATOR IN THE KITCHEN. [CA] CLEAN THE FAN COVERS MORE OFTEN.*

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: *FOUND CARDBOARD LINING THE SHELVES NEAR THE COOKING EQUIPMENT IN THE KITCHEN. [CA] DO NOT USE CARDBOARD. USE EASILY CLEANABLE NON ABSORBENT LINER.*

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: *FOUND A SWATTER IN THE KITCHEN AREA. [CA] USE APPROVED METHODS TO ELIMINATE FLIES IN THE FOOD PREPARATION AREA.*

FOUND A CELL PHONE STORED ON THE FOOD PREPARATION AREA IN THE KITCHEN. [CA] STORE PERSONAL ITEMS SEPARATE AND AWAY FROM FOOD OR FOOD RELATED ITEMS. COS

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

Item	Location	Measurement	Comments
HOT WATER	HAND WASH SINK	100.00 Fahrenheit	
ICE CREAM	REACH DOWN FREEZER	-8.00 Fahrenheit	
QUAIL EGGS	SLIDE DOOR REFRIGERATOR	40.00 Fahrenheit	
TOFU	SLIDE DOOR REFRIGERATOR	39.00 Fahrenheit	
SOYBEAN PASTE	SLIDE DOOR REFRIGERATOR	39.00 Fahrenheit	
CHLORINE CONCENTRATION	WARE WASHER	50.00 PPM	
OYSTERS	SLIDE DOOR REFRIGERATOR	35.00 Fahrenheit	
TUNA	SMALLER SUSHI REFRIGERATOR	37.00 Fahrenheit	
RICE	HOT HOLDING	151.00 Fahrenheit	
HOT WATER	3 COMPARTMENT SINK	120.00 Fahrenheit	
YELLOW TAIL	LARGER SUSHI REFRIGERATOR	60.00 Fahrenheit	
YELLOW TAIL	SMALLER SUSHI REFRIGERATOR	39.00 Fahrenheit	
SALMON	LARGER SUSHI REFRIGERATOR	60.00 Fahrenheit	
SALMON	REACH IN FREEZER	13.00 Fahrenheit	
SALMON	SMALLER SUSHI REFRIGERATOR	38.00 Fahrenheit	
OCTOPUS	SMALLER SUSHI REFRIGERATOR	39.00 Fahrenheit	
TUNA	REACH IN FREEZER	14.00 Fahrenheit	
TOFU	SLIDE DOOR REFRIGERATOR	31.00 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 **7/31/2025**. 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: ANTHONY CHON
OWNER
Signed On: July 17, 2025