

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 05/27/2025	
Program PR0411484 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name JOSEPH FELSEN		Inspection Time 11:30 - 13:15
Inspected By KATHY VO	Inspection Type ROUTINE INSPECTION	Consent By WILSON	FSC Wilson He 11/06/2028		

Placard Color & Score
YELLOW
75

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				
K07 Proper hot and cold holding temperatures		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		
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		
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	X
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: Measured multiple Potentially Hazardous Foods above cold holding temperature:
 - In the left sushi display cooler, measured salmon and tuna from 46-49F.
 - In the right preparation cooler, measured salmon and tuna from 51-53F.
 Per PIC, all fish was moved to the display and preparation cooler 1 hour prior to temperature measurement.
 [CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above.
 [COS] Fish was relocated to the under counter cooler.

Follow-up By
05/29/2025

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

Inspector Observations: Measured sushi rice at 108F. Per PIC, rice was prepared 1 hour ago and kept on TPHC. Observed time log is not updated and no written procedures were available for review. [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for review. [COS] PIC filled out the time log during inspection. Provided copy of TPHC form.

Follow-up By
05/29/2025

Minor Violations

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

Inspector Observations: Observed a bowl of food stored inside the handwash sink at the front preparation area during inspection. [CA] Handwash sink shall be accessible and unobstructed at all times. [COS] PIC moved the bowl of food away from sink.

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

Inspector Observations: Observed containers without handles stored in bulk dry ingredient bins. [CA] Provide scoops with handles to prevent direct contamination with food.

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: Measured the ambient temperature of the sushi display case at 50F and the preparation cooler at 48F. [CA] Refrigeration units shall maintain Potentially Hazardous Foods at 41F or below.

K48 - 2 Points - Plan review unapproved; 114380

Inspector Observations: Observed the active use of unapproved equipment for cooking, including Cibo+ oven and deep fryer from China. The deep fryer is not placed under a hood. [CA] Discontinue the use of unapproved equipment. 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). Submit plans for installation of all equipment to this department.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
salmon	sushi display cooler	49.00 Fahrenheit	
water	3-compartment sink	120.00 Fahrenheit	
ambient	freezer	8.00 Fahrenheit	
salmon	preparation cooler	51.00 Fahrenheit	
rice	rice cooker	108.00 Fahrenheit	
miso soup	soup well	180.00 Fahrenheit	
salmon	2-door under counter	41.00 Fahrenheit	
egg	2-door upright (1)	41.00 Fahrenheit	
salmon	2-door upright (2)	41.00 Fahrenheit	
sanitizer (quaternary ammonia)	bucket	200.00 PPM	
water	handwash sink	100.00 Fahrenheit	
sanitizer (chlorine)	dishwasher	50.00 PPM	
tuna	preparation cooler	53.00 Fahrenheit	
rice	rice cooker (kitchen)	180.00 Fahrenheit	
tuna	sushi display cooler	46.00 Fahrenheit	
imitation crab	preparation cooler	42.00 Fahrenheit	

Overall Comments:

A follow-up inspection will be conducted to verify compliance of major violations. The first follow-up will be free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour during non-business hours, and upon inspector availability.

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 **6/10/2025**. 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: Wilson He
Chef

Signed On: May 27, 2025