

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 FA0251469 - TOMI SUSHI & SEAFOOD BUFFET		Site Address 2200 EASTRIDGE LP 2074, SAN JOSE, CA 95122	Inspection Date 01/26/2026
Program PR0365434 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17		Owner Name AMANDA MIN LAU	Inspection Time 10:20 - 11:45
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By SAM C.	

Placard Color & Score RED N/A

Comments and Observations

Major Violations

Cited On: 01/22/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 01/26/2026. See details below.

Cited On: 01/23/2026

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Cited On: 01/26/2026

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: 1. Observed Vermin:

Follow-up By
01/28/2026

- 2+ live observed on the rear of the two-door reach-in refrigerator at the sushi bar.
- 2+ live observed crawling on the wall on the underside of the sushi bar where fruits are display for service.
- Live nymph observed crawling on floor underneath two-door reach-in refrigerator where the hot holding lamp and oven is placed.
- Live cockroach observed on the underside of the shelf that splits the sushi bar.
- One live cockroach observed crawling on wall of the waiter station by the ware washing room.
- Two live cockroaches observed on the top hinges on the opposite side of the reach-in refrigerator in the small room behind the three-door upright dessert refrigerator.
- Live cockroaches observed inside the wooden crevices by the main cook line and service window to the roasting station.
- Live cockroaches observed behind the cookline of the noodle bar facing the dining room.
- Rodent droppings observed in the following areas:
 - On floor in the waiter station closes to the ware wash room, in the ware washing corridor, on floor in the dry storage room by the upright refrigerators, on floor underneath the wok line in the main kitchen, on floor behind the cook line of the noodle station.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

1. Email the signed and completed Reopening Checklist to the assigned inspector.
2. Submit a copy of the pest control report from a licensed provider.

Minor Violations

Cited On: 01/23/2026

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

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Measured Observations

N/A

Overall Comments:

- On-site for operator scheduled follow-up inspection.
- Current inspection is chargeable.

- Facility is to remain closed until vermin infestation is completely abated.

- Subsequent follow-up inspection shall be billed at \$298/hour, minimum one hour, during normal business hour, Monday - Friday 7:30 AM to 4:30 PM, and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.

- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied red placard. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.

CLOSURE / PERMIT SUSPENSION NOTICE

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 **2/9/2026**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

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: Sam C.
Manager
Signed On: January 26, 2026