

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 FA0274414 - OH BABY SUSHI - SUNNYVALE		Site Address 1200 CROSSMAN AV 110, SUNNYVALE, CA 94089	Inspection Date 10/29/2024
Program PR0414983 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14		Owner Name DADA LOVE LLC	Inspection Time 11:00 - 12:15
Inspected By ALELI CRUTCHFIELD	Inspection Type LIMITED INSPECTION	Consent By HUI	

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

K06 - 8 Points - Inadequate handwash facilities: supplied or accessible; 113953, 113953.1, 113953.2, 114067(f)

Inspector Observations: Lack of hand soap at hand sink in back food prep area. Hand sink found blocked by a broom. [CA] Keep hand sink accessible and soap dispense stocked at all times. [COS]

Minor Violations

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: Observed raw fish above ready to eat food (ginger, avocado) in walk in cooler. [CA] Store raw fish below or away from ready to eat food.

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

Inspector Observations: Unlabeled bulk ingredient bins notes. [CA] Label bulk dry ingredient bins with common name.

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: Observed non commercial microwave and table top oven. [CA] Replace with commercially approved NSF, ANSI equivalent.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Ice scoop fully submerged in ice in ice machine. [CA] Store ice scoop in ice scoop holder between uses. [COS]

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: 2 inoperable light bulbs noted at hood. [CA] Replace the light bulbs.

Performance-Based Inspection Questions

Needs Improvement - Proper hot and cold holding temperatures.

Needs Improvement - Food contact surfaces clean, sanitized.

Measured Observations

Item	Location	Measurement	Comments
cream cheese	2 door prep unit	40.00 Fahrenheit	
tuna	walk in	40.00 Fahrenheit	
ambient freezer	freezer	9.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
ambient	walk in	40.00 Fahrenheit	
tuna	walk in	39.00 Fahrenheit	
water	hand sinks- all	100.00 Fahrenheit	
ambient	2 door prep unit	40.00 Fahrenheit	
melon	2 door prep unit	39.00 Fahrenheit	

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Overall Comments:

OWNERSHIP CHANGE INFORMATION

NEW FACILITY NAME: Oh Baby Sushi

NEW OWNER: Dada Love, LLC

The applicant has completed the change of ownership application process for an Environmental Health Permit.

The permit category for this facility is FP11. An invoice for the permit fee in the amount of \$1,580.00 will be mailed to the billing address on the application. Payment must be submitted within 10 days of receipt of the invoice. The owner is responsible for contacting our department if an invoice is not received and remit payment within 30 days.

The Environmental Health Permit will be effective: 11/01/2024 - 10/31/2025. This report serves as a temporary permit. However, the permit will be deemed invalid if the permit fee is not paid in full within 30 days from the date of this report. Okay to Operate. An official permit will be mailed to the address on file and shall be posted in public view upon receipt.

**Structural Review inspection conducted on 10/29/24.*

**Permit condition: None.*

**Obtain food safety manager certificate within 60 days. All other food employees must have valid food handler cards within 30 days from hire date.*

NOTE- Provided Time as a Public Control Handout for Sushi rice. Complete form this week.

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 **11/12/2024**. 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: Hui Ling
Owner
Signed On: October 29, 2024