

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 FA0202607 - SEN DAI SUSHI		Site Address 224 N ABEL ST, MILPITAS, CA 95035		Inspection Date 07/08/2026		Placard Color & Score GREEN 91		
Program PR0303863 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13			Owner Name HWANG, HYONA		Inspection Time 11:05 - 12:15			
Inspected By NHA HUYNH		Inspection Type ROUTINE INSPECTION		Consent By JUNE				FSC Hyona Hwang 03/18/2030

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						S
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						
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		
K33	Nonfood contact surfaces clean	X	
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	X	
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		
K49 Permits available		
K58 Placard properly displayed/posted		

Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations:

Multiple Potentially Hazardous Foods in the 2 door prep cooler in the kitchen were measured above 41 degrees Fahrenheit.

[Corrective Action] Maintain Potentially Hazardous Food at or below 41 degrees Fahrenheit.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations:

Dust accumulation on the fan guard in the 2 door upright cooler in the kitchen.

[Corrective Action] Maintain clean.

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:

1. The door is broken off the hinge at the 2 door prep cooler in the kitchen.

[Corrective Action] Repair the hinge or door. Ensure door is able to properly close.

2. Rubber seal on the door of the 2 door upright cooler in the kitchen and by the employee restroom observed damaged.

[Corrective Action] Repair or replace the rubber seal.

3. Door handle observed damaged at the single door upright freezer.

[Corrective Action] Repair or replace the door handle.

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

Inspector Observations:

Cracked light covers in the kitchen.

[Corrective Action] Repair or replace the light covers.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
tuna	single door upright cooler	41.00 Fahrenheit	
cream cheese	2 sliding door upright cooler	41.00 Fahrenheit	
salmon, tuna	sashimi display cases	51.00 Fahrenheit	just cut
shrimp, raw shell eggs	2 door prep cooler	45.00 Fahrenheit	ktichen
chlorine sanitizer	dishwasher machine	50.00 PPM	
tuna	2 door upright cooler	40.00 Fahrenheit	side storage room
hot water	handwash sink	112.00 Fahrenheit	
salmon	2 door upright cooler	41.00 Fahrenheit	by employee restroom
salmon	single door undercounter cooler	41.00 Fahrenheit	
tofu	2 door undercounter cooler	41.00 Fahrenheit	
crab salad	2 door prep cooler	41.00 Fahrenheit	
hot water	3 compartment sink	123.00 Fahrenheit	
tofu	2 door upright cooler	41.00 Fahrenheit	kitchen

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Overall Comments:

Self-closing device on the restroom doors were removed due to conflict with ADA regulations.

Sushi rice is discarded after lunch service and new is made for dinner service.

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 7/22/2026. 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.

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: Kiana
person in charge
Signed On: July 08, 2026