

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 FA0253267 - NINJA SUSHI	Site Address 715 1ST ST, GILROY, CA 95020	Inspection Date 08/12/2025
Program PR0368741 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 2 - FP13	Owner Name SHLT LLC	Inspection Time 17:00 - 17:45
Inspected By GUILLERMO VAZQUEZ	Inspection Type FOLLOW-UP INSPECTION	Consent By LIHONG TANG

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 08/11/2025

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

Compliance of this violation has been verified on: 08/12/2025

Cited On: 08/11/2025

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

Compliance of this violation has been verified on: 08/12/2025

Minor Violations

Cited On: 08/11/2025

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

Compliance of this violation has been verified on: 08/12/2025

Measured Observations

Item	Location	Measurement	Comments
Tuna	Display refrigeration (sushi bar) #2	39.00 Fahrenheit	
Warm water	Hand wash	100.00 Fahrenheit	
Ambient	Display refrigeration (sushi bar)	40.00 Fahrenheit	
Salmon	Display refrigeration (sushi bar) #2	40.00 Fahrenheit	

Overall Comments:

This is a follow up inspection to verify that major violations mentioned on 8/11/25 inspection report have been addressed. Major violations have been addressed and found within compliance:

- K06: Adequate hand wash facilities supplied, accessible. All hand wash stations are fully stocked and operational at the time of inspection.

- K07: Proper hot and cold holding temperatures. Cold holding units in the front sushi area are holding temperatures. See measured observations.

- K23: No rodents, insects, birds, or animals. No evidence of vermin activity at the time of inspection. Recommend having pest control come to the facility two times within the month for about 3-months.

Continue on working on all other violations mentioned on 8/11/25.

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 **8/26/2025**. 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.

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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: Lihong Tang
Owner

Signed On: August 12, 2025