

# 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 FA0265574 - AMAMI SHIMA SUSHI		Site Address 19068 STEVENS CREEK BL, CUPERTINO, CA 95014		Inspection Date 01/21/2026	
Program PR0392200 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name AMAMI SHIMA SUSHI CORP.		Inspection Time 11:30 - 13:00
Inspected By DENNIS LY	Inspection Type ROUTINE INSPECTION		Consent By ANDY AND RAY	FSC Faxiang Li 1/20/27	

Placard Color & Score
<b>GREEN</b>
<b>91</b>

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						
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	X			N
K06 Adequate handwash facilities supplied, accessible			X	X			N
K07 Proper hot and cold holding temperatures	X						
K08 Time as a public health control; procedures & records			X				S
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						S
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		
K34 Warewash facilities: installed/maintained; test strips		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
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	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

**Inspector Observations: Employee observed washing hands without using soap. [CA] Employees shall properly wash their hands using warm water, soap, and single-use paper towels.**

**[COS] Employee was stopped and instructed to properly wash their hands.**

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

**Inspector Observations: Lack of single-use paper towels at dispenser for handwash sink located by sushi prep station. Roll of paper towel was available on top of the display cooler. [CA] Handwash sinks shall be able to provide single-use paper towels inside of dispenser to protect from contamination and allow employees to properly and easily wash their hands.**

**[COS] Employee refilled paper towel dispenser.**

K08 - 3 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations: Potentially hazardous foods (tempura, sushi rice, and deep fried crabs) are subject to time rather than temperature but written procedures are not available. [CA] Written procedures shall be available for review when using time as a public health control where food are time-marked and discarded if not used/served for a maximum of 4 hours.**

**Provided TPHC handout to PIC.**

### Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Needs Improvement - Hands clean/properly washed/gloves used properly.

### Measured Observations

Item	Location	Measurement	Comments
Chlorine sanitizer	Sanitizer bucket	100.00 PPM	
Miso	Warmer	160.00 Fahrenheit	
Hamachi	Display cooler	41.00 Fahrenheit	
Chlorine sanitizer	Dishwasher	100.00 PPM	
Rice	Warmer	149.00 Fahrenheit	
Imitation crab	Upright reach-in cooler	39.00 Fahrenheit	
Shrimp	Upright reach-in cooler	38.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Raw chicken	Drawer cooler	39.00 Fahrenheit	
Raw shell eggs	Upright reach-in cooler	40.00 Fahrenheit	
Tofu	Drawer cooler	40.00 Fahrenheit	
Tuna	Display cooler	41.00 Fahrenheit	
Hot water	Handwash sink	100.00 Fahrenheit	
Salmon	Display cooler	41.00 Fahrenheit	
Raw steak	Drawer cooler	40.00 Fahrenheit	
Raw fish	two door upright reach-in cooler	36.00 Fahrenheit	

### Overall Comments:

**Provided TPHC Guidelines and Consumer Advisory Handout.**

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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 2/4/2026. 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



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**Received By:** faxiang li  
Manager

**Signed On:** January 21, 2026