

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 FA0250272 - SUSHI O SUSHI		Site Address 2789 EL CAMINO REAL, SANTA CLARA, CA 95051		Inspection Date 08/19/2025		Placard Color & Score YELLOW 58		
Program PR0360587 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SOS 1998 INC.		Inspection Time 12:35 - 15:00			
Inspected By KATHY VO		Inspection Type ROUTINE INSPECTION		Consent By TIM CHOI				FSC Jessica Choi 03/13/2026

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				N
K06	Adequate handwash facilities supplied, accessible		X		X			N
K07	Proper hot and cold holding temperatures		X		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		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	X	
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		X
K40	Wiping cloths: properly used, stored		X
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

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

Inspector Observations: *At the handwash station at the 3-compartment sink, the paper towel dispenser is empty. [CA] Handwash station shall be fully stocked and accessible at all times. [COS] PIC restocked the paper towel dispenser during inspection.*

Follow-up By
08/21/2025

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: *Measured multiple foods at improper holding temperatures:*
1) In the kitchen, measured tofu at 59F. Tofu container is placed in an ice bath, however is not making direct contact with ice bath. Per PIC, tofu was moved to ice bath three hours prior to temperature measurement.
2) In the sushi bar area, measured multiple PHFs unagi, shrimp tempura, and California roll from 77-81F. Per PIC, items were prepared 1 hour prior to temperature measurement. In the sushi bar area, measured sushi rice at 110F. Per PIC, rice was cooked 3 hours prior to temperature measurement.
3) In the 4-door upright cooler, measured milk, tofu, and homemade mayonnaise with egg from 49-51F. Per PIC, items have been stored for several days.
[CA] Potentially Hazardous Foods shall be kept at 41F or below or 135F or above.
[SA] 1) PIC placed tofu containers into a larger ice bath to facilitate rapid cooling.
2) Per PIC, unagi, shrimp tempura, California roll, and sushi rice will be discarded at the end of the lunch service (within 4 hours of preparation). Discussed TPHC with PIC.
3) Milk, tofu, and homemade mayonnaise was voluntarily condemned and discarded. See VC&D form.

Follow-up By
08/21/2025

K16 - 8 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

Inspector Observations: *Observed oysters stored in the upright cooler are missing certification tags. Facility only has certification tags from before July 2025. [CA] Shellstock tags shall be properly stored with food and shall be available for review for 90 days from the dates of harvest or after they are sold. [COS] Oysters were voluntarily condemned and discarded. See VC&D form.*

Follow-up By
08/21/2025

Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

Inspector Observations: *Actively working employees lack food handler cards. [CA] All food handlers shall maintain a valid food handler card for the duration of their employment. Food handler cards shall be available for review.*

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

Inspector Observations: *Observed multiple improper handwashing practices by employees:*
- Employees touching raw fish and about to handle other ready-to-eat foods with bare hands without washing hands.
- Employees touching foods, touching wiping cloths on aprons, and about to handle other ready-to-eat foods without washing hands.
- Employees donning gloves without washing hands.
- When instructed to wash hands, employees washed hands in the preparation sink for less than 10 seconds.
[CA] Employees are required to wash their hands: 1) before beginning work, 2) before handling food or clean equipment, 3) as often as necessary during food preparation to remove soil and contamination, 4) when switching from raw to ready to eat foods, 5) after touching body parts, 6) after coughing, sneezing, eating, or drinking, 7) after using the restroom, and 8) any time when contamination may occur.
[SA] Specialist intervened and directed employees to properly wash hands prior to handling foods. No direct contamination of food observed. Discussed handwashing policy and use of working utensils.

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

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Inspector Observations: *Observed multiple foods and produce stored directly on the floor in the walk-in cooler and freezer. [CA] Food shall be stored six inches above the floor to prevent contamination.*

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

Inspector Observations: *Observed accumulation of grime on refrigeration handles and gaskets. Observed accumulation of grease on the ventilation hood, and grease and food debris nearby the cook line. [CA] Nonfood-contact surfaces of equipment shall be kept free of an accumulation of dust, dirt, food residue, and other debris.*

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) Measured the ambient temperature of the 4-door upright cooler at 45F on the top layer and 50F on the bottom layer. [CA] Refrigeration units shall maintain foods at 41F or below. Discontinue storage of Potentially Hazardous Foods in this unit until it is repaired.*

2) Observed the active use of domestic refrigeration units, toasters, and rice cookers. [CA] All utensils and equipment shall be certified or classified for sanitation by an American National Standards Institute (ANSI) accredited certification program (e.g. NSF, UL EPH, UL Sanitation, CSA Sanitation, or ETL Sanitation).

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: *Observed working rice paddles and other utensils stored in standing water. [CA] Utensils shall be stored in the following manner: 1) in the food with their handles above the top of the food and the container, 2) in running water, 3) in a container of water at 135°F or above, 4) at room temperature if washed within 4 hours of initial use.*

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

Inspector Observations: *1) Facility lacks probe thermometers for use. [CA] An accurate easily readable metal probe thermometer (accurate to +/- 2°F) that is designed to measure the temperature of thin masses shall be provided and readily available to accurately measure the temperatures of potentially hazardous foods.*

2) Facility lacks thermometers inside refrigeration units. [CA] The thermometer in the reach-in refrigerator shall be placed where it is easily visible while checking refrigerator temperature.

K40 - 2 Points - Wiping cloths: improperly used and stored; 114135, 114185.1 114185.3(d,e)

Inspector Observations: *Observed numerous soiled wiping cloths stored directly on food preparation counters. Observed wiping cloths used to wipe spills and utensils. [CA] Wiping cloths shall be stored in an approved sanitizing concentration when not in use. The same wiping cloths shall not be used to clean food debris and utensils.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

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

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Measured Observations

Item	Location	Measurement	Comments
water	3-compartment sink	120.00 Fahrenheit	
salmon teriyaki	cook line	161.00 Fahrenheit	Final cooking temperature.
tobiko	2-door under counter	41.00 Fahrenheit	
tofu	4-door upright cooler	49.00 Fahrenheit	
salmon	1-door under counter	41.00 Fahrenheit	
tofu	preparation counter	56.00 Fahrenheit	
unagi	sushi bar counter	78.00 Fahrenheit	
salmon	sushi display case (1)	41.00 Fahrenheit	
tuna	sushi display case (4)	41.00 Fahrenheit	
salmon	walk-in freezer	9.00 Fahrenheit	
mayonnaise	4-door upright cooler	50.00 Fahrenheit	
water	2-compartment sink	120.00 Fahrenheit	
sanitizer (chlorine)	mechanical dishwasher	50.00 PPM	
tobiko	sushi display case (3)	41.00 Fahrenheit	
shrimp tempura	sushi bar counter	76.00 Fahrenheit	
sushi rice	sushi bar	110.00 Fahrenheit	
milk	4-door upright cooler	51.00 Fahrenheit	
water	handwash sink	100.00 Fahrenheit	
vegetable tempura	cook line	189.00 Fahrenheit	Final cooking temperature.
octopus	sushi display case (2)	41.00 Fahrenheit	
potato salad	3-door preparation unit	41.00 Fahrenheit	
California roll	sushi bar counter	82.00 Fahrenheit	
salmon	walk-in cooler	41.00 Fahrenheit	

Overall Comments:

Discussed and completed TPHC form during inspection for: sushi rice, unagi, and shrimp tempura.

A follow-up inspection will be conducted within 3 business days to verify compliance of major violations. The first follow-up inspection is free of charge. Subsequent follow-up inspections after the first follow-up shall be billed at \$298/hour during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645/hour during non-business hours, and upon inspector availability.

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 9/2/2025. 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.

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: Tim Choi

Owner

Signed On: August 19, 2025