

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 FA0251224 - SUSHI CONFIDENTIAL WILLOW GLEN		Site Address 1140 LINCOLN AV 8, SAN JOSE, CA 95125		Inspection Date 04/08/2026		Placard Color & Score GREEN 91		
Program PR0364581 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name SC WILLOW GLEN LP		Inspection Time 14:15 - 16:00			
Inspected By HELEN DINH		Inspection Type ROUTINE INSPECTION		Consent By TYLER & DOUG				FSC Kangsadal Ekviriyakul 7/31/30

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						
K04	Proper eating, tasting, drinking, tobacco use	X						
K05	Hands clean, properly washed; gloves used properly	X						
K06	Adequate handwash facilities supplied, accessible	X						S
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						S
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	X	X
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	X	
K37	Vending machines		
K38	Adequate ventilation/lighting; designated areas, use		
K39	Thermometers provided, accurate		
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

No major violations were observed during this inspection.

Minor Violations

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Found several fruit flies in the following areas: near bar beverages, warewash area and dining area. [CA] Each food facility shall be free of pest such as flies. Continue to provide approved pest control services.

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: Found open container of tempura bits stored to the left of hand wash station. Observed no splash guard installed. [CA] All food shall be protected from potential contamination. [COS] Operator relocated container of tempura bits away from hand wash station.

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: Found open bag of bulk food in small storage room corner area. [CA] Once bulk bags are opened, ensure to store all food content in approved food grade containers.

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

Inspector Observations: Measured 0ppm quat concentration in sani bucket. [CA] Maintain quat concentration at 200ppm or as specified by manufacturer.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
udon broth	warmer	118.00 Fahrenheit	under TPHC
salmon	walk-in	41.00 Fahrenheit	
rice	rice cooker	168.00 Fahrenheit	
hot water	3-comp/1-comp	120.00 Fahrenheit	
beverage	2 door reach in	38.00 Fahrenheit	
fish	2 door reach in	38.00 Fahrenheit	
fish	2 door upright freezer	6.20 Fahrenheit	
chlorine	dish machine	50.00 PPM	
quat	sani bucket	0.00 PPM	
fish	2 door reach in freezer	-10.00 Fahrenheit	
meat	2 door reach in	40.00 Fahrenheit	
sushi rice	sushi bar	4.20 pH	under HACCP plan. less than 4.4pH and for less than 10 hours.
tempura	2 door cold top	41.00 Fahrenheit	
salmon	4 door sliding display sushi bar	41.00 Fahrenheit	
ramen soup	warmer	166.00 Fahrenheit	
fish	2 door reach in	41.00 Fahrenheit	
warm water	handsink (sushi bar/1-comp kitchen/warewash/2RR)	100.00 Fahrenheit	
miso soup	warmer	137.00 Fahrenheit	under time as a public health control (TPHC).

Overall Comments:

Inspection conducted in conjunction to CO0159246.

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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 4/22/2026. 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: Tyler Gillette
Operations Manager

Signed On: April 08, 2026