

# 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 FA0209938 - SUSHI MASA	Site Address 5363 CAMDEN AV, SAN JOSE, CA 95124	Inspection Date 09/28/2022
Program PR0303369 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name KJLEES, INC	Inspection Time 16:30 - 17:30
Inspected By JENNIFER RIOS	Inspection Type FOLLOW-UP INSPECTION	Consent By JULIE LEE

Placard Color & Score

**RED**  
**N/A**

### Comments and Observations

#### Major Violations

Cited On: 09/28/2022

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

**Inspector Observations:** *Observed live cockroaches by preparation sink, on shelving by preparation sink, in box on floor next to reach in fridge, in food equipment/food storage container room and on the floor in front sushi area. Observed dead cockroaches in preparation sink, on floors throughout facility, on shelving units, behind and around equipment. Reviewed pest control report from previous evening. Interior of facility was treated and some holes in the walls have been patched. Facility has been cleaned. [CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.*

#### Minor Violations

N/A

#### Measured Observations

N/A

#### Overall Comments:

*This is a follow up inspection requested by owner of facility.*

*Continue to clean and sanitize areas where dead cockroaches are found. Continue to patch holes in the wall to prevent entrance. Continue to clean/clear shelving areas and remove food debris throughout facility. Clean and sanitize all food and nonfood contact surfaces. Remove all evidence of cockroaches from facility and ensure there is no evidence of vermin found at follow up inspection.*

*Facility will remain closed at this time and will not reopen until a follow up inspection is conducted.*

*Facility is to cease and desist all food sales and operations, including food preparation.*

*Do not remove, cover-up, or relocate red placard. Failure to comply may result in enforcement actions.*

*\*If professional pest control services are obtained during the closure, please provide the pest control report from service during re-inspection.*

*For after hour inspections (after 4:30pm Monday through Friday and on weekends) there will be a \$493 charge/hour.*

*A second charged follow up inspection will be required to reopen facility (219/hr minimum 1 hour). Contact Jennifer Rios at 408-918-3480 to schedule the second follow up inspection after all evidence of cockroaches has been removed and facility has been cleaned and sanitized. If evidence is found, facility will be subject to further enforcement action.*

# OFFICIAL INSPECTION REPORT

<b>Facility</b> FA0209938 - SUSHI MASA	<b>Site Address</b> 5363 CAMDEN AV, SAN JOSE, CA 95124	<b>Inspection Date</b> 09/28/2022
<b>Program</b> PR0303369 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	<b>Owner Name</b> KJLEES, INC	<b>Inspection Time</b> 16:30 - 17:30

## CLOSURE / PERMIT SUSPENSION NOTICE

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 **10/12/2022**. 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.

This notice is to inform you that as of this date the Environmental Health Permit for the above mentioned food facility is hereby suspended and all operations therewith are ordered to cease. This action is taken in accordance with Section 114409 of the California Health and Safety Code which states 'If any imminent health hazard is found, unless the hazard is immediately corrected, an enforcement officer may temporarily suspend the permit and order the food facility or cottage food operation immediately closed.'

You have the right to make a written request for a hearing within 15 days after receipt of this notice to show just cause why the permit suspension is not warranted. Failure to request such a hearing within the 15-day period shall be deemed a waiver of the right to a hearing. After these violations have been corrected, you must call the Department of Environmental Health for a reinspection to reinstate the permit to operate. Phone #: (408)918-3400.

### 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:** Julie Lee  
Owner

**Signed On:** September 28, 2022