

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 FA0209207 - KENJI SUSHI		Site Address 385 S WINCHESTER BL, SAN JOSE, CA 95128		Inspection Date 06/13/2023	
Program PR0301789 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name JAE W LEE		Inspection Time 11:40 - 13:40
Inspected By JASLEEN PURI	Inspection Type ROUTINE INSPECTION	Consent By JIN LEE		FSC Not Available	

Placard Color & Score
YELLOW
63

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						S
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		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		X			
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		
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		
K34 Warewash facilities: installed/maintained; test strips	X	
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	X	
K39 Thermometers provided, accurate	X	
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices	X	
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	X	
K45 Floor, walls, ceilings: built,maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

OFFICIAL INSPECTION REPORT

Facility FA0209207 - KENJI SUSHI	Site Address 385 S WINCHESTER BL, SAN JOSE, CA 95128	Inspection Date 06/13/2023
Program PR0301789 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name JAE W LEE	Inspection Time 11:40 - 13:40
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

Comments and Observations

Major Violations

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

Inspector Observations: Observed lack of time marking for shrimp tempura, soft shell crab, and veggie eggrolls under time as a public health control. Per PIC, TPHC is used for these items. [CA] When TPHC is used, food shall be marked to indicate 4 hrs past the point in time when food was removed from temperature control and written procedures shall be maintained. [COS] PIC put time marking 11:30am-3:30pm for these items on log.

K14 - 8 Points - Food contact surfaces unclean and unsanitized; 113984(e), 114097, 114099.1, 114099.4, 114099.6, 114101, 114105, 114109, 114111, 114113, 114115(a,b,d), 114117, 14125(b), 114141

Inspector Observations: Major: Measured chlorine sanitizer concentration at 0ppm in the dishwashing machine in kitchen. Chlorine sanitizer connected to dishwashing machine is empty. [CA] Maintain chlorine sanitizer concentration at 50ppm in dishwashing machine. [SA] Employee will manually sanitize dishes in 3-comp-sink.

Minor: Observed pink substance on interior panel of kitchen ice machine and yellow substance on upper panel in sushi bar ice machine. These portions of panel are currently not directly touching ice. [CA] Clean & sanitize interior panel of ice machines following manufacture directions.

Minor Violations

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

Inspector Observations: Observed lack of food safety manager certificate and employee food handler cards. [CA] Ensure owner or PIC has a valid food safety manager certificate and ensure all food employees have a valid food handler card and keep all certificates on file in facility for review by specialist.

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

Inspector Observations: Observed lack of operable handsink in one handsink in kitchen and handsink in bar. [CA] Provide an operable handsink in bar and repair inoperable handsink in kitchen. [SA] Employees are temporarily using wash comp of 3-comp-sink in bar for handwashing and are using other handsink in kitchen.

K19 - 3 Points - Non-compliance with consumer advisory for raw or undercooked foods; 114012, 114093

Inspector Observations: Observed lack of disclosure on consumer advisory on menu. [CA] Provide consumer advisory with both disclosure and reminder statements for sale of raw or undercooked animal derived foods.

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

Inspector Observations: Observed lack of label as to contents on some bulk food containers in dry storage. [CA] Working containers holding food or food ingredients that are removed from their original packages shall be identified with the common name of the food.

K34 - 2 Points - Warewashing facilities: not installed or maintained; no test strips; 114067(f,g), 114099, 114099.3, 114099.5, 114101(a), 114101.1, 114101.2, 114103, 114107, 114125

Inspector Observations: Observed lack of quat sanitizer test strips to measure sanitizer concentration used during manual warewashing. [CA] Testing equipment and materials shall be provided to adequately measure the applicable sanitization method used during manual warewashing.

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Inspector Observations: Observed excess buildup in hood duct above dishwashing machine. [CA] Clean hood duct above dishwashing machine.

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

OFFICIAL INSPECTION REPORT

Facility FA0209207 - KENJI SUSHI	Site Address 385 S WINCHESTER BL, SAN JOSE, CA 95128	Inspection Date 06/13/2023
Program PR0301789 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name JAE W LEE	Inspection Time 11:40 - 13:40

Inspector Observations: Observed lack of internal thermometer inside true 2 door reach down cooler and two sushi display coolers. [CA] A thermometer +/- 2°F shall be provided and correctly located in each cold holding unit containing PHF.

K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

Inspector Observations: Observed ice build up and leak from condensing unit in walk-in-freezer. [CA] Repair to stop leak and remove ice build up in walk-in-freezer.

K44 - 2 Points - Premises not clean, not in good repair; No personal/chemical storage; inadequate vermin-proofing; 114067(j), 114123, 114143 (a,b), 114256, 114256.1, 114256.2, 114256.4, 114257, 114257.1, 114259, 114259.2, 114259.3, 114279, 114281, 114282

Inspector Observations: Observed back door propped open. [CA] Keep back door closed to prevent the entrance and harborage of vermin.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
tofu	reach down cooler	41.00 Fahrenheit	
ambient	walk-in-cooler	41.00 Fahrenheit	
hot water	prep sink	120.00 Fahrenheit	
salmon	cold display	41.00 Fahrenheit	
soup	hot holding	166.00 Fahrenheit	
chlorine	bar dishwashing machine	50.00 PPM	
shellfish	reach down cooler	41.00 Fahrenheit	
hot water	3-comp-sinks	120.00 Fahrenheit	
chlorine	kitchen dishwashing machine	0.00 PPM	
spicy crab	ice	41.00 Fahrenheit	
tuna	reach down cooler	40.00 Fahrenheit	
spicy crab	walk-in-cooler	46.00 Fahrenheit	diligent prep
fish	walk-in-cooler	41.00 Fahrenheit	
meat	walk-in-freezer	5.00 Fahrenheit	
quat	sani dispenser at 3-comp-sink	200.00 PPM	
rice	hot holding	161.00 Fahrenheit	

Overall Comments:

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 **6/27/2023**. 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: Jin Lee
Manager

Signed On: June 13, 2023