

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 FA0251469 - TOMI SUSHI & SEAFOOD BUFFET | | Site Address 2200 EASTRIDGE LP 2074, SAN JOSE, CA 95122 | Inspection Date 01/23/2026 |
| Program PR0365434 - FOOD PREP / FOOD SVC OP 26+ EMPLOYEES RC 3 - FP17 | | Owner Name AMANDA MIN LAU | Inspection Time 13:45 - 14:45 |
| Inspected By MAMAYE KEBEDE | Inspection Type FOLLOW-UP INSPECTION | Consent By SAM CHUNG | |

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| Placard Color & Score RED N/A |
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Comments and Observations

Major Violations

Cited On: 01/22/2026

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

This violation found not in compliance on 01/23/2026. See details below.

Cited On: 01/23/2026

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

Inspector Observations: *Repeated Violation*

Follow-up By
01/24/2026

1. Observed the following cockroach activity through the facility, including but not limited to:

- Numerous dead adult cockroaches on the floor below the sink at the sushi bar
- Multiple live adult cockroaches on the floors below the reach in coolers behind the sushi bar
- One live nymph cockroach in the compartment of the preparation sink at the sushi bar
- Cockroach spotting below the surfaces at the shelving at the table in middle of the sushi bar
- Numerous live and dead cockroaches of all life stages throughout the back compressor areas of multiple coolers in the sushi bar

2. Photographs: Taken for documentation purposes.

3. Supervisor S. Lew was notified of closure.

4. Notification: The person in charge during inspection, Sam, has been informed that the facility must close immediately.

[CA]: The premises of each food facility must be maintained free of vermin. A facility cannot operate if there is a vermin infestation that leads to contamination of food contact surfaces, packaging, utensils, food equipment, or adulteration of food. The facility is required to cease operations immediately and must remain closed until all corrective actions on the provided checklist are completed.

Requirements Before Reopening:

- 1. Email the signed and completed Reopening Checklist to the assigned inspector.**
- 2. Submit a copy of the pest control report from a licensed provider.**

Minor Violations

Cited On: 01/23/2026

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 unsealed cracks and crevices at walls and around equipment throughout the sushi bar that allow for the harborage of vermin including but not limited to the following locations:

Follow-up By
01/24/2026

- Around the multiple areas of paneling at the middle wall of the sushi bar
- Around the electrical outlets at the sushi bar

[CA] Eliminate gaps throughout the facility to prevent the harborage of vermin.

Measured Observations

N/A

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Overall Comments:

Note: 1. This is a follow up inspection to the limited inspection conducted by Henry on 01/22/26. The restaurant was closed due to vermin infestation. This follow-up inspection is conducted by the requested the store manager, Sam C. However, due to a major violation for evidence of a continued cockroach infestation, the health permit shall remain temporarily suspended and continue to cease and desist all operations.

Facility shall remain closed until vermin infestation is completely abated and authorization is provided by this Division.

Facility is prohibited from all food service activities which include, but not limited to: preparation, service, handling, distribution, and sale.

Facility shall:

- Provide pest control report from a licensed pest control company that indicates the type of control measures taken and that the facility has been treated.
 - Eradicate all live and dead rodents and insects from the facility.
 - Clean and sanitize the affected area(s) and equipment.
 - Dispose of all food items that have been adulterated/contaminated.
 - Seal holes (e.g. in walls and ceilings, repair coved base), and entryways (e.g. weather-stripping around doors); keep exterior doors closed; screen openable windows.
 - Eliminate harborage inside and outside of the facility - remove unused/cast-off equipment, contributory vegetation, etc.)
 - Eliminate food and water sources inside and outside the facility.
 - Properly store items (e.g. at least 6 inches above floor in sealed rodent-proof/insect-proof containers; organize overly packed and disorganized storage areas).
 - Properly store and dispose of garbage and other waste (e.g. bagged wastes, keep dumpster lids closed, frequent removal).
- Subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for a minimum of two hours, during non-business hours, and upon inspector availability.
- The posted placard is property of the Santa Clara County Department of Environmental Health and shall not be removed, covered-up, relocated, tampered, or copied. Failure to comply may result in enforcement actions per County Ordinance Code Section B11-55.
- A facility found to be in continued operation without a permit may incur a penalty of three (3) times the operating permit fee, and fee(s) for re-inspection(s) charged at the current hourly rate approved by the Santa Clara County Board of Supervisors. Penalties and fees incurred due to enforcement activities must be paid in full prior to the issuance of an operating permit.

**** Please note that pest control treatments for rodents or insects may require a sufficient amount of contact time for these to be effective. Consult with pest control company for guidelines on eliminating harborage, entryways, and food/water sources.**

2. This follow-up inspection is conducted free of charge. However, any subsequent follow-up inspection after first follow-up shall be billed \$298/hour, minimum one hour, during normal business hours (Monday - Friday, 7:30 AM to 4:30 PM), and \$645 for the first 2 hours, thereafter \$298 each additional hour, during non-business hours, and upon inspector availability.

3. This is a joint inspection conducted with Josh Lucas, and the report is written by Josh.

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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 **2/6/2026**. 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.

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:

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|--------|---------------------------------|
| [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: Sam Chung
Owner

Signed On: January 23, 2026