

**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**

<b>Facility</b> FA0258696 - SUSHI OMAKASE		<b>Site Address</b> 6905 CAMINO ARROYO 50, GILROY, CA 95020	<b>Inspection Date</b> 06/07/2022
<b>Program</b> PR0378907 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		<b>Owner Name</b> SUSHI OMAKASE LLC	<b>Inspection Time</b> 16:30 - 17:30
<b>Inspected By</b> MOJGAN KAZEMI	<b>Inspection Type</b> FOLLOW-UP INSPECTION	<b>Consent By</b> MELISSA KATO	

<b>Placard Color &amp; Score</b> <b>GREEN</b> <b>N/A</b>
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**Comments and Observations**

**Major Violations**

Cited On: 06/01/2022

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

**Compliance of this violation has been verified on: 06/07/2022**

Cited On: 06/01/2022

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

**Compliance of this violation has been verified on: 06/07/2022**

**Minor Violations**

N/A

**Measured Observations**

Item	Location	Measurement	Comments
CHLORINE	MECHANICAL WAREWASH MACHINE	50.00 PPM	
WATER	WAREWASH	120.00 Fahrenheit	
WATER	HANDWASH	100.00 Fahrenheit	

**Overall Comments:**

**THIS IS A FOLLOW UP INSPECTION FROM REPORT DATED 6/1/2022:**

**APPROVED TPHC FOR SUSHI RICE, EDAMAME AND PREPARED ROLLS PROVIDED TO OPERATOR AT THIS TIME.**

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 **6/21/2022**. 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.

**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:** MELISSA KATO  
 PIC  
**Signed On:** June 07, 2022