

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 FA0209990 - KENZO SUSHI		Site Address 5465 SNELL AV, SAN JOSE, CA 95123		Inspection Date 01/06/2020	
Program PR0307024 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name LEE, JAE LYUN		Inspection Time 13:45 - 15:30
Inspected By MARCELA MASRI	Inspection Type ROUTINE INSPECTION		Consent By PAUL LEE	FSC JEWOOK LEE 6-23-23	

Placard Color & Score
GREEN
90

RISK FACTORS AND INTERVENTIO	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						
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						
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 PRACTICE	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		
K31 Consumer self service does prevent contamination		
K32 Food properly labeled and honestly presented		
K33 Nonfood contact surfaces clean	X	
K34 Warewash facilities: installed/maintained; test strips		
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		
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		
K48 Plan review		
K49 Permits available		
K58 Placard properly displayed/posted		

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Comments and Observations

Major Violations

No major violations were observed during this inspection.

Minor Violations

K07 - 3 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

Inspector Observations: FOUND THE TUNA SALAD AT THE SUSHI SERVICE REFRIGERATOR AT 48F. [CA] KEEP COLD FOOD AT 41F OR BELOW. NOTE: THIS FOOD HAD BEEN PREPARED LESS THAN 2 HOURS AGO, PER OPERATOR

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

Inspector Observations: FOUND THE RAW FOOD LISTED ON THE MENU WITH NO REFERENCE TO IT BEING RAW, HOWEVER THE CONSUMER WARNING IS ON THE BOTTOM OF THE MENU PAGE. [CA] PROVIDE AN ASTERIK OR A WAY TO IDENTIFY ON THE MENU WHICH FOOD IS SERVED RAW.

K33 - 2 Points - Nonfood contact surfaces not clean; 114115(c)

Inspector Observations: FOUND DRIED SYRUP ON THE SODA DISPENSER NOZZLES AND AROUND THIS AREA AT THE SODA MACHINE. [CA] CLEAN THIS AREA MORE OFTEN.

FOUND THE INSIDE METAL FLAP OF THE ICE MACHINE WITH MOLD LIKE SUBSTANCE. [CA] CLEAN AND SANITIZE THIS AREA MORE OFTEN.

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

Inspector Observations: FOUND A FEW WIPING CLOTHS STORED ON THE FOOD PREPARATION AREAS IN THE KITCHEN. [CA] KEEP THE WIPING CLOTHS STORED IN A SANITIZER SOLUTION WHILE NOT IN USE.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
SALMON	SUSHI BAR REFRIGERATOR	38.00 Fahrenheit	
FRIED VEGETABLES	COOKING TEMP	191.00 Fahrenheit	
BEEF	SERVICE REFRIGERATOR	41.00 Fahrenheit	
CRAB	WALK IN COOLER	41.00 Fahrenheit	
TUNA	SUSHI BAR REFRIGERATOR	38.00 Fahrenheit	
CHICKEN	SERVICE REFRIGERATOR	24.00 Fahrenheit	
NOODLES	SERVICE REFRIGERATOR	37.00 Fahrenheit	
SALAD DRESSING	SLIDE DOOR REFRIGERATOR	37.00 Fahrenheit	
TOFU DISH	SUSHI BAR REFRIGERATOR	38.00 Fahrenheit	
FISH DISH	SUSHI BAR REFRIGERATOR	37.00 Fahrenheit	
FISH	WALK IN FREEZER	0.50 Fahrenheit	
FISH	WALK IN FREEZER	4.00 Fahrenheit	
HIMACHI	SUSHI BAR REFRIGERATOR	34.00 Fahrenheit	
CHLORINE SANITIZER	WARE WASHER	50.00 PPM	
FISH	WALK IN COOLER	39.00 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 **1/20/2020**. 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.

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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: PAUL LEE
MANAGER

Signed On: January 06, 2020