

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 FA0206932 - SUSHI ISLAND		Site Address 1711 BRANHAM LN A6, SAN JOSE, CA 95118		Inspection Date 06/23/2025	
Program PR0306267 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SUSHI ISLAND INC		Inspection Time 12:30 - 13:50
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By VIVI & JIANHAO (O)	FSC Xiaying Kuang 6/23/28		

Placard Color & Score
GREEN
76

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						
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				S
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		
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		
K35 Equipment, utensils: Approved, in good repair, adequate capacity		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		
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		
K45 Floor, walls, ceilings: built,maintained, clean		
K46 No unapproved private home/living/sleeping quarters		
K47 Signs posted; last inspection report available		

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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: Found a container of sushi rice on prep table without time mark. Operator stated facility is using time as a public health control (TPHC). [CA] When time only, rather than time and temperature is used as a public health control, PHFs shall be time marked to indicate when item is removed from temperature control, discarded if not consumed or served within 4 hours, and written procedures shall be readily available for [COS] Operator directed to time mark PHFs.

Note: Another sushi container at sushi station time marked under TPHC.

Minor Violations

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

Inspector Observations: Measured the following PHFs holding between 46F - 47F in 2 door sliding display case: tuna and cooked shrimp. [CA] Maintain all PHFs cold held at or below 41F.

K09 - 3 Points - Improper cooling methods; 114002, 114002.1

Inspector Observations: Found a container of grilled chicken cooling in 2 door upright. Observed plastic wrap fully covering container. [CA] When cooling PHF's, food may be left uncovered or loosely covered to allow rapid cooling.

K14 - 3 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: Found brown like substance on interior panel of ice machine. [CA] Routinely clean.

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: Observed several manufactured bags of tuna in reduce oxygen packaging in 2 door reach in at sushi station. Label indicates to keep fish in frozen state when in ROP bags. Observed tuna fully thawed. [CA] When thawed, facility shall remove fish content from ROP bag and follow manufacturer specification.

K36 - 2 Points - Equipment, utensils, linens: Improper storage and use; 114074, 114081, 114119, 114121, 114161, 114178, 114179, 114083, 114185, 114185.2, 114185.3, 114185.4, 114185.5

Inspector Observations: Found bowls without scoops used to dispense of bulk good in back prep area. [CA] Provide scoops with handle for dispensing bulk goods.

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: 1. Found leaking faucet at warewash sink (middle section) when water is on.
2. Found faucet leaking at hand wash station at sushi station.
[CA] Secure leak.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

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Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
scallop	chest freezer	6.10 Fahrenheit	
rice	rice cooker	154.00 Fahrenheit	
cooked shrimp	2 door sliding display	47.00 Fahrenheit	
salmon	2 door sliding display	37.00 Fahrenheit	
hot water	warewash/1-comp	120.00 Fahrenheit	
sushi rice	back prep	103.00 Fahrenheit	under time as a public health control (TPHC), no time mark observed. [COS] Operator provided sticker with time.
fish	chest freezer	5.30 Fahrenheit	
fish	chest freezer	-0.40 Fahrenheit	
bean sprouts	2 door upright	36.00 Fahrenheit	
miso soup	insert warmer	149.00 Fahrenheit	
shrimp	chest freezer	1.80 Fahrenheit	
tuna	2 door sliding display	46.00 Fahrenheit	
beverage	1 door reach in	36.00 Fahrenheit	
rice	rice cooker	203.00 Fahrenheit	
warm water	handsink (front (3x), prep, warewash & RR)	100.00 Fahrenheit	
chlorine	dish machine	50.00 PPM	
ice cream	2 door upright freezer	10.70 Fahrenheit	
raw chicken	2 door upright	36.00 Fahrenheit	
raw chicken	2 door reach in	35.00 Fahrenheit	
fish	chest freezer	-8.60 Fahrenheit	
tuna	2 door reach in	40.00 Fahrenheit	
fish	2 door reach in	40.00 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 **7/7/2025**. 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: Xiaying Kuang (Vivi)
 CFO
Signed On: June 23, 2025