

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 FA0255724 - SHIMA SUSHI		Site Address 2041 CAMDEN AV, SAN JOSE, CA 95124		Inspection Date 05/16/2025	
Program PR0373474 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14			Owner Name IN HWAN KIM		Inspection Time 12:30 - 14:20
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By IN HWAN KIM (O) & JACK (C)	FSC Hye Jin Kim 2/24/26		

Placard Color & Score
GREEN
77

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						
K07 Proper hot and cold holding temperatures		X		X			N
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				N
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				N

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	X	
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		
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		
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	X	
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

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

Inspector Observations: Major:

1. Measured sliced tomatoes holding at 67F near cooks line.
2. Measured shrimp tempura holding at 93F near sushi counter.

Per operator, PHFs place there for less than 4 hours.

[CA] Maintain all cold PHFs held at or below 41F and hot held at or above 135F. [COS] Operator directed to relocate PHFs to refrigeration unit. [SA] Operator opted to use time as a public health control (TPHC) for PHFs.

Minor:

1. Measured the following PHFs holding at 48F in 2 door upright: rice and sliced tomato.
2. Measured the following PHFs holding at 44F in 2 door sliding at sushi bar: tuna, imitation crab and salmon.
3. Measured the following PHFs holding between 44F - 45 in 3 door sliding at sushi bar: cooked shrimp and tamago.
4. Measured the following holding between 45F - 48F in 2 reach in at sushi bar: mackerel and salmon.

Per operator, PHFs placed there for less than 4 hours. [CA] Maintain all cold PHFs held at or below 41F.

Minor Violations

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 black/brown like substance on white interior panel of ice machine. [CA] Routinely clean.

K21 - 3 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Inspector Observations: Measured hot water holding at 115F at warewash sink. [CA] Provide an adequate, pressurized, potable supply of hot water at a minimum of 120F for all sinks with the exception of hand wash sink to be held between 100F - 108F.

K23 - 3 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: Found several flies throughout food facility. [CA] Each food facility shall be free of pest such as flies. Continue to provide approved pest control services.

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Found a tray of raw shell eggs stored above produce in 2 door upright. [CA] All food shall be separated and protected from possible contamination. Store raw shell eggs below produce.

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

Inspector Observations: Found containers of food stored on floor near cooks line and prep area. [CA] Food shall be stored a minimum of 6 inches off the floor.

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:**
1. Found 3 unapproved fly zappers in the following area: near server station, near sushi bar and near mop sink. [CA] Discontinue using unapproved device, use approved commercial device.
 2. Found exterior screen doors with gaps. Observed card board boxes used to cover gaps. [CA] Repair and/or replace exterior screen door. Ensure screen door can prevent the entrance and harborage of vermin.
 3. Found household fly sprays near 2 door door upright freezer. [CA] Discontinue using unapproved sprays, use commercially approved device and/or services.

Performance-Based Inspection Questions

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Needs Improvement - Food contact surfaces clean, sanitized.
 Needs Improvement - Proper hot and cold holding temperatures.
 Needs Improvement - No rodents, insects, birds, or animals.

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
dumpling	2 door reach in	41.00 Fahrenheit	
sliced tomato	2 door upright	48.00 Fahrenheit	
salmon	3 door sliding @ sushi bar	41.00 Fahrenheit	
raw beef	2 door reach in	39.00 Fahrenheit	
warm water	handsink (prep/sushi bar/2RR)	100.00 Fahrenheit	
rice	rice cooker	158.00 Fahrenheit	
chlorine	dish machine	50.00 PPM	
chicken	grill	107.00 Fahrenheit	process of cooking
imitation crab	chest freezer	0.90 Fahrenheit	
imitation crab	2 door sliding @ sushi bar	44.00 Fahrenheit	
salmon	2 door reach in	41.00 Fahrenheit	
tuna	2 door sliding @ sushi bar	44.00 Fahrenheit	
fish	1 door upright freezer	-9.00 Fahrenheit	
shrimp	3 door sliding @ sushi bar	44.00 Fahrenheit	
teriyaki sauce	warmer	135.00 Fahrenheit	
sliced tomatoes	counter @ cooks line	67.00 Fahrenheit	for less than 4 hours. COS - directed to relocate to refrigeration unit
bean sprouts	2 door cold top	41.00 Fahrenheit	
salmon	2 door reach in @ sushi bar	45.00 Fahrenheit	
ambient	2 door upright	41.00 Fahrenheit	
hot water	warewash (back & sushi bar)/2-comp/mop	115.00 Fahrenheit	
beverage	1 door upright	36.00 Fahrenheit	
broth	stove top	195.00 Fahrenheit	
tuna	2 door sliding @ sushi bar	41.00 Fahrenheit	
ambient	2 door reach in @ sushi bar	40.00 Fahrenheit	
shrimp tempera	counter near sushi bar	93.00 Fahrenheit	for less than 4 hours. [SA] directed to discard after 4 hours.
tamago	3 door sliding @ sushi bar	45.00 Fahrenheit	
shell eggs	2 door upright	40.00 Fahrenheit	
dumpling	2 door upright freezer	7.10 Fahrenheit	
albacore	2 door sliding @ sushi bar	41.00 Fahrenheit	
rice	2 door upright	48.00 Fahrenheit	
salmon	2 door sliding @ sushi bar	41.00 Fahrenheit	
chlorine	sani bucket	100.00 PPM	
sushi rice	container	87.00 Fahrenheit	under time as a public health control (TPHC). sticker with time observed.
mackerel	2 door reach in @ sushi bar	48.00 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 **5/30/2025**. 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.

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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: In Hwan Kim
Owner

Signed On: May 16, 2025