

# 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> FA0212343 - TRUYA SUSHI		<b>Site Address</b> 3431 EL CAMINO REAL, SANTA CLARA, CA 95051		<b>Inspection Date</b> 12/04/2024		<b>Placard Color &amp; Score</b> <div style="background-color: green; color: white; padding: 10px; text-align: center;"> <b>GREEN</b>  <b>79</b> </div>		
<b>Program</b> PR0304539 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			<b>Owner Name</b> TRUYA SUSHI SC INC		<b>Inspection Time</b> 12:50 - 15:00			
<b>Inspected By</b> ANABELLE GARCIA		<b>Inspection Type</b> ROUTINE INSPECTION		<b>Consent By</b> TONY				<b>FSC</b> Van Huy Nguyen 01/26/2029

  

RISK FACTORS AND INTERVENTIONS		IN	OUT		COS/SA	N/O	N/A	PBI
			Major	Minor				
K01	Demonstration of knowledge; food safety certification			X				N
K02	Communicable disease; reporting/restriction/exclusion	X						
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			
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						

  

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		
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	X	
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	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	X	
K45	Floor, walls, ceilings: built, maintained, clean	X	
K46	No unapproved private home/living/sleeping quarters		
K47	Signs posted; last inspection report available		

# OFFICIAL INSPECTION REPORT

Facility FA0212343 - TRUYA SUSHI	Site Address 3431 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 12/04/2024
Program PR0304539 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TRUYA SUSHI SC INC	Inspection Time 12:50 - 15:00
K48	Plan review	
K49	Permits available	
K58	Placard properly displayed/posted	

## Comments and Observations

### Major Violations

No major violations were observed during this inspection.

### Minor Violations

K01 - 3 Points - Inadequate demonstration of knowledge; food manager certification

**Inspector Observations: One food employee is lacking a food handler certificate.**

**[CA] Each food handler shall maintain a valid food handler certificate for the duration of his or her employment as food handler. Ensure food handler certificates are readily available for review at all times.**

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

**Inspector Observations: In the True preparation refrigerator insert, raw salmon measured at 45F. Per food employee, salmon was stored in cooler one hour prior.**

**[CA] PHFs shall be held cold at 41°F or below.**

**[SA] Raw salmon was relocated to sliding door cooler for 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: Chlorine sanitizer measured at 25ppm in dishwasher.**

Follow-up By  
12/09/2024

**[CA] Maintain chlorine in mechanical warewash machine at 50 PPM.**

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: Beer tap is located right next to handwash sink.**

**[CA] All food shall be separated and protected from possible contamination.**

K35 - 2 Points - Equipment, utensils - Unapproved, unclean, not in good repair, inadequate capacity; 114130, 114130.1, 114130.2, 114130.3, 114130.4, 114130.5, 114132, 114133, 114137, 114139, 114153, 114155, 114163, 114165, 114167, 114169, 114175, 114177, 114180, 114182

**Inspector Observations: 1) Ambient temperature of Turbo Air preparation refrigerator measured at 42F. No PHF's stored in this unit.**

Follow-up By  
12/09/2024

**2) Ambient temperature of True preparation refrigerator measured at 47F. Majority of food stored is non PHF. Raw salmon was moved to another unit.**

**[CA] Refrigeration must be capable of maintaining PHFs at 41°F or below.**

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: Soup cups and salt/pepper shakers stored directly next to handwash sink.**

**[CA] All cleaned utensils shall be stored in a clean, dry location where they are not exposed to splash, dust, or other contamination, and at least six inches above the floor.**

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

# OFFICIAL INSPECTION REPORT

Facility FA0212343 - TRUYA SUSHI	Site Address 3431 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 12/04/2024
Program PR0304539 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TRUYA SUSHI SC INC	Inspection Time 12:50 - 15:00

**Inspector Observations:** *Wet wiping cloth stored on counter.*

**[CA]** *When not in use, wiping towels shall be stored in sanitizing solution of an approved concentration (100 ppm - chlorine).*

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) Mop stored in mop bucket filled with standing (soiled) water.*

**[CA]** *Ensure mop is stored after every use and water is properly disposed of. After use, mops shall be placed in a position that allows them to air-dry without soiling walls, equipment, or supplies.*

**2) Back screen door does not close properly, creating gaps larger than 1/4 inch.**

**[CA]** *Eliminate gaps greater than 1/4" to prevent the entrance and harborage of vermin.*

K45 - 2 Points - Floor, walls, ceilings: not built, not maintained, not clean; 114143(d), 114266, 114268, 114268.1, 114271, 114272

**Inspector Observations:** *Large holes/opening in wall below 3 composition sink.*

**[CA]** *Repair holes in structure and maintain in good repair to prevent pest harborage.*

## Performance-Based Inspection Questions

Needs Improvement - Food contact surfaces clean, sanitized.

Needs Improvement - Demonstration of knowledge; food manager certification.

## Measured Observations

Item	Location	Measurement	Comments
hamachi	upright freezer	13.00 Fahrenheit	IR
hamachi	2 door undercounter	40.00 Fahrenheit	IR
raw salmon	2 door prep cooler insert	45.00 Fahrenheit	relocated to sliding door cooler
raw shell eggs	sliding door cooler	33.00 Fahrenheit	IR
rice	warmer	164.00 Fahrenheit	
chlorine	dishwasher	25.00 PPM	
miso soup	warmer	143.00 Fahrenheit	
water	3 comp sink	120.00 Fahrenheit	
crab salad	2 door undercounter	41.00 Fahrenheit	
water	handwash sinks	100.00 Fahrenheit	
ambient	sliding door cooler	35.00 Fahrenheit	
raw tuna	sushi display case	41.00 Fahrenheit	
raw chicken	sliding door cooler	34.00 Fahrenheit	

## Overall Comments:

***A follow up inspection will be conducted within 3 business days. The 1st follow-up inspection is free of charge. Any and all subsequent follow-up inspections will be billed at the approved hourly rate of \$298/hr, minimum of one hour.***

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 **12/18/2024**. 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.

# OFFICIAL INSPECTION REPORT

Facility FA0212343 - TRUYA SUSHI	Site Address 3431 EL CAMINO REAL, SANTA CLARA, CA 95051	Inspection Date 12/04/2024
Program PR0304539 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TRUYA SUSHI SC INC	Inspection Time 12:50 - 15:00

## 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:** Tony Hong  
sushi chef

**Signed On:** December 04, 2024