

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 FA0209998 - TOMO SUSHI JAPANESE RESTAURANT		Site Address 5489 SNELL AV 50, SAN JOSE, CA 95123		Inspection Date 09/19/2026		Placard Color & Score GREEN 87		
Program PR0306966 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name TOMO SUSHI JAPANESE RE:		Inspection Time 15:45 - 17:10			
Inspected By RAYMOND CHUNG		Inspection Type ROUTINE INSPECTION		Consent By BRIAN CHEN				FSC Brian Chen 10/20/2030

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						S
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						
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		X
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		
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:

Observed sushi rice stored in a container at room temperature. Per sushi chef, rice starting cooking at 2 PM and was completed by 3 PM. [corrective action] When potentially hazardous foods are stored at room temperature, food may be held for a maximum of 4 hours. Any leftover must be discarded. Rice container must be marked with the production time or discard time. [correction] Owner provided Post-It note and will label with discard time of 7 PM.

Note: "Time as a Public Health Control" form to be e-mailed to owner. Form must be completed and sent back to Raymond Chung at raymond.chung@deh.sccgov.org

Minor Violations

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

Inspector Observations:

Observed three rodent droppings against the back wall of the sushi bar. No other signs of rodents were observed at this time. [corrective action] Ensure facility is free of rodents. Clean up the droppings and sanitize the affected areas. If new droppings are found, call pest control company immediately.

Note: Per owner, this facility currently receives monthly pest control service by Day & Night Pest Control. Owner call the technician at time of this investigation. Per technician, a service was provided last week.

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:

A PVC drain line was found to drain into the 3-compartment ware washing sink. PVC drain line appears to be a drainage line for two mini split air conditioning units installed in the dining area. [corrective action] Water from these units must drain into an approved receptacle.

Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

Measured Observations

Item	Location	Measurement	Comments
hot water	3-compartment sink (ware wash)	122.00 Fahrenheit	
red sanpper	display case	40.00 Fahrenheit	
chicken	2-door reach-in cooler	41.00 Fahrenheit	
sushi bar	warm water	100.00 Fahrenheit	
quat sanitizer	from the dispenser	200.00 PPM	
warm water	women's restroom	100.00 Fahrenheit	
tuna	2-door reach-in freezer	21.00 Fahrenheit	
hot water	3-compartment sink (food preparation)	135.00 Fahrenheit	
chlorine sanitizer	dishwasher	50.00 PPM	
tofu	2-door reach-in cooler	38.00 Fahrenheit	
salmon	display case	41.00 Fahrenheit	
warm water	men's restroom	100.00 Fahrenheit	
imitation crab	2-door reach-in freezer	21.00 Fahrenheit	

Overall Comments:

Observed unused gas rice cooker in the kitchen. Per owner, gas line capped by PG&E. Remove the rice cooker from this facility. Gas equipment must operate under the exhaust hood.

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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 **10/3/2026**. 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: Brian Chen
Owner
Signed On: September 19, 2026