

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 01/26/2021
Program PR0307024 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name LEE, JAE LYUN	Inspection Time 10:30 - 12:00
Inspected By MARCELA MASRI	Inspection Type FOLLOW-UP INSPECTION	Consent By JAMIE

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

N/A

Minor Violations

Cited On: 01/26/2021

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

Inspector Observations: FOUND THE MEAT IN THE SERVICE REFRIGERATOR AT 44F. [CA] KEEP PHF AT 41F OR BELOW.

Follow-up By
02/02/2021

Cited On: 01/13/2021

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

Compliance of this violation has been verified on: 01/26/2021

Cited On: 01/13/2021

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

Compliance of this violation has been verified on: 01/26/2021

Cited On: 01/13/2021

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

This violation found not in compliance on 01/26/2021. See details below.

Cited On: 01/26/2021

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: THE SERVICE REFRIGERATOR IS UNABLE TO KEEP THE PHF AT 41F OR BELOW. [CA] REPAIR OR ADJUST THIS REFRIGERATOR SO THAT IT CAN KEEP THE PHF AT 41F OR BELOW.

Follow-up By
02/02/2021

Cited On: 01/13/2021

K38 - 2 Points - Inadequate ventilation and lighting in designated area; 114149, 114149.1, 114149.2, 114149.3, 114252, 114252.1

Compliance of this violation has been verified on: 01/26/2021

Cited On: 01/13/2021

K42 - 2 Points - Garbage and refuse improperly disposed; 114244, 114245, 114245.1, 114245.2, 114245.3, 114245.4, 114245.5, 114245.6, 114245.7, 114245.8

This violation found not in compliance on 01/26/2021. See details below.

Cited On: 01/13/2021

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

Compliance of this violation has been verified on: 01/26/2021

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Measured Observations

Item	Location	Measurement	Comments
MEAT	SERVICE REFRIGERATOR	44.00 Fahrenheit	

Overall Comments:

FOLLOW UP INSPECTION FROM 1-13-21 IN WHICH THE SERVICE REFRIGERATOR WAS UNABLE TO KEEP THE POTENTIALLY HAZARDOUS FOOD (PHF) AT 41F OR BELOW.

FINDINGS: THE SERVICE REFRIGERATOR IS STILL NOT ABLE TO KEEP THE PHF AT 41F OR BELOW. A SECOND FOLLOW UP INSPECTION WILL BE NEEDED TO VERIFY COMPLIANCE.

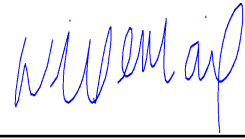
ALSO, CLEAN THE TRASH AND FOAM PAD FROM THE AREA BEHIND THE DUMPSTER AREA.

NOTE: THE SECOND FOLLOW UP INSPECTION WILL BE CHARGED AT \$219 PER HOUR MINIMUM 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 **2/9/2021**. 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:

Signed On: January 26, 2021