

# 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 FA0258696 - SUSHI OMAKASE		Site Address 6905 CAMINO ARROYO 50, GILROY, CA 95020		Inspection Date 07/21/2023		<b>Placard Color &amp; Score</b> <span style="font-size: 2em; font-weight: bold;">GREEN</span> <span style="font-size: 3em; font-weight: bold;">77</span>
Program PR0378907 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SUSHI OMAKASE LLC		Inspection Time 11:00 - 12:45	
Inspected By JESSICA ZERTUCHE	Inspection Type ROUTINE INSPECTION		Consent By PIM	FSC Orapim Bladek exp 9/6/2023		

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						
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		
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		X
K39 Thermometers provided, accurate		X
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		X
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

K14 - 8 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: Observed brown and black build up inside ice machine**  
**[CA] - Clean and sanitize inside ice machine regularly**

**Mechanical dishwasher measured with zero chlorine sanitizer. Sanitizer bucket is full, attempted to prime machine for several minutes but did sanitizer does not dispense.**  
**[CA] - Ensure sanitizer is provided in dishwasher at 50ppm.**  
**[SA] - Technician was contacted to adjust. Until corrected, facility to use manual warewashing at 3-compartment sink with chlorine bleach at 100ppm**

### Minor Violations

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

**Inspector Observations: At middle sushi refrigerator, measured salmon and white fish at 45F. Ambient temperature of unit is 46F**  
**[CA] - Ensure all potentially hazardous foods are maintained at 41F or below. Recommend keeping doors closed**

K16 - 3 Points - Not in compliance with shell stock tags, condition; 114039-114039.5

**Inspector Observations: Found shellstock (oyster) tags stored inside a food container, not in any particular order or organization**  
**[CA] - The identity of the source of shellstock that are sold or served shall be maintained for 90 calendar days from the dates of harvest by using an approved recordkeeping system that keeps the tags or labels in chronological order correlated to the date or dates the shellstock are sold or served.**  
**Recommend a binder or other folder to put in order by dates**

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

**Inspector Observations: On menu observed consumer advisory as a reminder but not a disclosure (indicating certain menu items are raw)**  
**[CA] - Provide consumer advisory in form of a disclosure. Such as "RAW SALMON" instead of "SALMON"**  
**See handout provided.**

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

**Inspector Observations: Observed gas rice cooker stored on prep table, not under hood ventilation system**  
**[CA] - Relocate gas rice cooker to under the hood for adequate ventilation (Observed heavily stained ceiling over rice cooker)**

K39 - 2 Points - Thermometers missing or inaccurate; 114157, 114159

**Inspector Observations: No thermometer found in a few refrigeration units**  
**[CA] - Ensure all refrigeration units have accurate thermometers.**

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

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**Inspector Observations: Found broken covered floor tiles near rear kitchen entrance, causing holes in the wall**  
**[CA] - Replace floor tiles, ensure there are not openings or holes in walls**

**Found heavy food debris and build up behind mechanical dishwasher and 3-comp sink**  
**[CA] - Remove debris and maintain clean**

**In dry storage room, observed several ceiling panels missing.**  
**[CA] - Replace ceiling tiles**

**In main prep area, observed brown stained ceiling panels**  
**[CA] - Ensure there is adequate ventilation, maintain ceiling panels clean.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
unagi	prep unit	39.00 Fahrenheit	
crab mix	walk in	41.00 Fahrenheit	
cooked salmon fillet	just cooked	202.00 Fahrenheit	
hot water	3-comp	135.00 Fahrenheit	
warm water	mens restroom	103.00 Fahrenheit	
scallop mix	prep unit	39.00 Fahrenheit	
cooked chicken	cooking prep unit	40.00 Fahrenheit	
raw white fish	right sushi unit	40.00 Fahrenheit	
chlorine sanitizer	mechanical dishwasher	0.00 PPM	
warm water	front handwash sink	120.00 Fahrenheit	
tofu	salad prep unit	40.00 Fahrenheit	
raw salmon fillet	cooking prep unit	40.00 Fahrenheit	
cooked chicken	walk in cooler	42.00 Fahrenheit	
salmon	middle sushi unit	46.00 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 **8/4/2023**. 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:

<b>[CA]</b>	Corrective Action
<b>[COS]</b>	Corrected on Site
<b>[N]</b>	Needs Improvement
<b>[NA]</b>	Not Applicable
<b>[NO]</b>	Not Observed
<b>[PBI]</b>	Performance-based Inspection
<b>[PHF]</b>	Potentially Hazardous Food
<b>[PIC]</b>	Person in Charge
<b>[PPM]</b>	Part per Million
<b>[S]</b>	Satisfactory
<b>[SA]</b>	Suitable Alternative
<b>[TPHC]</b>	Time as a Public Health Control




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**Received By:** Pim Bladek  
owner

**Signed On:** July 21, 2023