

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 FA0252346 - TRUYA SUSHI	Site Address 3255 S WHITE RD, SAN JOSE, CA 95148	Inspection Date 01/23/2026
Program PR0376985 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11	Owner Name TRUYA SUSHI SJ INC	Inspection Time 12:15 - 13:00
Inspected By MAMAYE KEBEDE	Inspection Type FOLLOW-UP INSPECTION	Consent By ANH NGUYEN

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 01/21/2026

K21 - 8 Points - Hot and cold water not available; 113953(c), 114099.2(b), 114163(a), 114189, 114192, 114192.1, 11419

Compliance of this violation has been verified on: 01/23/2026

Minor Violations

Cited On: 01/23/2026

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

Inspector Observations: *Repeated Violation*

A couple of the employees do not have active food handler cards.

[CA] Employee engaged in food preparation, storage, and service and who do not have food safety certificate must take food handler cards within a month of hire.

California approved Food Handler Card (FHC) class providers

All Directory Listing

(ahttps://anabpd.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=228,238&statusID=4nsi.org)

Follow-up By

02/04/2026

Cited On: 01/23/2026

K18 - 3 Points - Non-compliance with variance/ROP/HACCP Plan; 114057, 114057.1, 114417.6, 114419

Inspector Observations: Repeated violation: The facility uses vinegar to acidify the rice to keep it at room temperature. It also deals with raw fish, yet it does not have a written HACCP plan to handle the operations.

[CA] If a facility uses special processing to store to improve the shelf life of potentially hazardous food products like rice must write a HACCP plan and standard operational procedure (SOP) to identify and evaluate the critical control points. Please provide a HACCP plan SOP for the facility.

Follow-up By

02/23/2026

Cited On: 01/23/2026

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

Inspector Observations: Repeated violation: Some food products on boxes were stored directly on the floor or on milk crate back in the storage area.

[CA] To prevent insect hiding and breeding and for easy cleaning of the floor area, please store all food products at least six inches off the floor on an approved shelf or dunnage rack.

Follow-up By

01/23/2026

Cited On: 01/23/2026

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: *Repeated Violation*

The two white freezer used back in the preparation area are household standard one.

Follow-up By

02/04/2026

[CA] Equipment used in the facility must be NSF/ANSI approved, or ETL/UL sanitation listed one.

Cited On: 01/23/2026

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

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Inspector Observations: *Repeated Violation*

Follow-up By
01/23/2026

A couple of wet/soiled wiping cloths were stored on the counters.

[CA] Wet/soiled wiping cloths must be stored in a bucket that has standard sanitizer concentration in between use which is 200 ppm quaternary ammonia or 100 ppm chlorine (bleach).

Cited On: 01/23/2026

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: *Repeated Violation*

Follow-up By
02/04/2026

There is a gap between the screen door and the concrete floor in the back door.

[CA] To prevent insect/rodent infestation, please install a weatherstripping on the screen door.

Cited On: 01/23/2026

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

Inspector Observations: *Repeated Violation*

Follow-up By
01/23/2026

Heavy grime, dirt, and food residue accumulation was observed on the floor below the cooking, storage, and other working equipment.

**Continue cleaning at the corners and hard to reach areas*

[CA] Conduct thorough regular cleaning on the floor area.

Measured Observations

Item	Location	Measurement	Comments
Water	Warewashing sink	120.00 Fahrenheit	
Water	Preparation sink	120.00 Fahrenheit	

Overall Comments:

Note: 1, This is a follow up inspection to the routine inspection that was conducted on 01/21/26 to verify the restoration of hot water above 120F at the preparation and warewashing sink. The major violation was observed corrected and hot water measured above 120F at this time.

2. This is a joint inspection conducted with Josh Lucas, and the report is written by Josh.

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 **2/6/2026**. 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: Anh Nguyen
Employee
Signed On: January 23, 2026