

# 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 10/06/2022	
Program PR0378907 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name SUSHI OMAKASE LLC		Inspection Time 10:50 - 12:40
Inspected By GABRIEL GONZALEZ	Inspection Type ROUTINE INSPECTION		Consent By ORAPIM BLADEK (PIC)	FSC ORAPIM BLADEK EXP: 9/6/2023	

Placard Color & Score
<b>GREEN</b>
<b>75</b>

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		
K36 Equipment, utensils, linens: Proper storage and use	X	
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use		
K39 Thermometers provided, accurate		X
K40 Wiping cloths: properly used, stored		
K41 Plumbing approved, installed, in good repair; proper backflow devices		X
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

K08 - 8 Points - Improperly using time as a public health control procedures & records; 114000

**Inspector Observations:** *Two containers of sushi rice near the sushi prep line are without time marking. Per PIC, containers are left over from last night but have not been used today. Today's sushi rice was not time marked. Edamame was not time marked.*

**[CA]** *Food held under TPHC must be time marked and discarded according to TPHC requirements.*

**[COS]** *Sushi was discarded. Today's rice and edamame was time marked.*

### Minor Violations

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

**Inspector Observations:** *Food handler card (FHC) documentation for some food employees is not available for review. [CA] Obtain valid FHCs. Keep FHCs at this facility for review upon request. FHC must be obtained from an American National Standards Institute (ANSI) accredited training provider.*

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

**Inspector Observations:** *Per PIC, they get oysters multiple times per month, however, there were no tags available for July or August. [CA] Use an approved recordkeeping system that keeps shellstock tags or labels in chronological order, correlated to the date or dates the shellstock are sold or served. Keep records for at least 90 days and have these records readily available for review upon request.*

**Recommendation:** *when all shellstock in a batch have all been served, write the date of last service on the tag.*

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

**Inspector Observations:** *Menu has a partial reminder statement, but no disclosure notices in the menu to indicate which items contain raw/undercooked animal products. [CA] Provide a written consumer advisory, which consists of both disclosure AND reminder statements, using brochures, deli case or menu advisories, label statements, table tents, placards, or other effective written means.*

**'Disclosure'** means a written statement that clearly includes either of the following:

- (1) A description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," "raw-egg Caesar salad," and "hamburgers (can be cooked to order)." And/or,
- (2) Identification of the animal-derived foods marked by an asterisk \* denoting a footnote that states that the items are served raw or undercooked, or contain or may contain raw or undercooked ingredients.

**'Reminder'** means a written statement that identifies the animal-derived foods by an asterisk \* that denotes a footnote that includes either of the following disclosure statements:

- (1) ""Written information regarding the safety of these food items is available upon request."" And/or,
- (2) ""Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.""

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:** *Tongs for salad are laying inside the salad container - handle is contacting salad. [CA] Store utensils so that the handles do not contact food.*

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

**Inspector Observations:** *Walk in fridge's door thermometer is broken (needle off the chart) and the wall mounted thermometer is inaccurate by several degrees. [CA] Provide thermometer in the warmest part of refrigeration units and affix to be readily visible. Regularly check thermometers to monitor ambient air temperature inside of refrigeration units. Adjust/repair/service refrigeration units as necessary in order to hold potentially hazardous foods at or below 41F.*

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K41 - 2 Points - Plumbing unapproved, not installed, not in good repair; improper backflow devices; 114171, 114189.1, 114190, 114192, 114193, 114193.1, 114199, 114201, 114269

**Inspector Observations: Drain line for beer taps extends into floor sink. [CA] Provide an airgap space (1-inch minimum) between pipes and floor sink rims. Maintain pipes sloped downward to facilitate draining.**

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

**Inspector Observations: Ceiling panel missing in dry food storage room. [CA] Install ceiling panel.**

## Performance-Based Inspection Questions

All responses to PBI questions were satisfactory.

## Measured Observations

Item	Location	Measurement	Comments
FISH	SUSHI FRIDGE	41.00 Fahrenheit	41F-42F - just off cart for stocking
WATER	3 COMP SINK	126.00 Fahrenheit	
SAUCE	1 DR PREP FRIDGE	40.00 Fahrenheit	
SUSHI RICE	CONTAINERS ROOM TEMP	77.00 Fahrenheit	
CHLORINE	SPRAY SANITIZER SOLUTION	100.00 PPM	
TOFU	FRONT 2 DR PREP FRIDGE	39.00 Fahrenheit	
BEEF	STOVE	180.00 Fahrenheit	COOK TEMP
FISH	WALK IN FRIDGE	39.00 Fahrenheit	
CHLORINE	WAREWASH MACHINE	50.00 PPM	
IMITATION CRAB	2 DR PREP	38.00 Fahrenheit	
WATER	PREP SINK	127.00 Fahrenheit	
RICE	WARMER	148.00 Fahrenheit	

## Overall Comments:

- Left fixture at 3 compartment sink has lockable spray. Sprays are optional. However, each faucet fixture must have a goose neck faucet - must install one on the left fixture.

- PIC will make tempura items upon order, rather than cook in advance. Discussed other option such as temperature control (135F or above) with heat lamp or using TPHC procedure.

- For TPHC, ensure any prepped sushi rolls follow the same time as the sushi rice they were made with.

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 **10/20/2022**. 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: ORAPIM BLADEK  
owner  
Signed On: October 06, 2022