

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 FA0258508 - SANSEI JAPANESE CUISINE		Site Address 2200 EASTRIDGE LP 9205, SAN JOSE, CA 95122	Inspection Date 09/29/2022
Program PR0378568 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11		Owner Name CGE MANAGEMENT, INC	Inspection Time 10:00 - 10:55
Inspected By HENRY LUU	Inspection Type FOLLOW-UP INSPECTION	Consent By JASON	

Placard Color & Score GREEN N/A

Comments and Observations

Major Violations

Cited On: 09/22/2022

K05 - 8 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Compliance of this violation has been verified on: 09/27/2022

Cited On: 09/21/2022

K07 - 8 Points - Improper hot and cold holding temperatures; 11387.1, 113996, 113998, 114037, 114343(a)

This violation found not in compliance on 09/29/2022. See details below.

Cited On: 09/21/2022

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

This violation found not in compliance on 09/29/2022. See details below.

Cited On: 09/21/2022

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

This violation found not in compliance on 09/29/2022. See details below.

Cited On: 09/22/2022

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Cited On: 09/29/2022

K23 - 8 Points - Observed rodents, insects, birds, or animals; 114259.1, 114259.4, 114259.5

Inspector Observations: One live cockroach nymph observed on wall between wall mounted shelves above the food preparation table. One live cockroach nymph observed on bottom wall mounted shelf.

Facility was serviced again by pest control company on 9/28/2022.

[CA] The premises of each food facility shall be kept free of vermin. A food facility shall not operate when there is a vermin infestation that has resulted in the contamination of food contact surfaces, food packaging, utensils, food equipment, or adulteration of food(s). The food facility shall cease operation of the food facility immediately. The food facility shall remain closed until: there is no longer evidence of a vermin infestation; all contaminated surfaces have been cleaned and sanitized; and contributing factors such as cleaning, repairs, and the elimination of harborages have been resolved.

This Division recommends increasing frequency of service and to conduct a follow-up service until infestation is completely abated.

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[COS] Manager abated live cockroaches.

Minor Violations

N/A

Measured Observations

<u>Item</u>	<u>Location</u>	<u>Measurement</u>	<u>Comments</u>
Hot water	Three-compartment sink	120.00 Fahrenheit	

Overall Comments:

- **On-site for chargeable follow-up inspection after facility was:**
 - **Closed during a routine inspection on 9/21/2022**
 - **Earned a Conditional Pass during the first follow-up on 9/22/2022.**
 - **Closed during the chargeable second follow-up on 9/27/2022.**
- **Facility is hereby authorized to reopen and resume operations.**
- **A follow-up will be conducted in two to three weeks to verify compliance.**

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 **10/13/2022**. 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: Jason
Manager
Signed On: September 29, 2022