

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 FA0208221 - NAGOYA SUSHI		Site Address 2590 S BASCOM AV E-B, SAN JOSE, CA 95124		Inspection Date 12/11/2024	
Program PR0305336 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11			Owner Name MINGYANG MA		Inspection Time 11:45 - 13:45
Inspected By HELEN DINH	Inspection Type ROUTINE INSPECTION	Consent By MINGYANG & WEI (C)	FSC Mingyang Ma 04/07/28		

Placard Color & Score
GREEN
71

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				
K06 Adequate handwash facilities supplied, accessible	X						N
K07 Proper hot and cold holding temperatures		X		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						S
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	X	
K28 Fruits and vegetables washed		
K29 Toxic substances properly identified, stored, used		
K30 Food storage: food storage containers identified	X	
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	X	
K36 Equipment, utensils, linens: Proper storage and use		
K37 Vending machines		
K38 Adequate ventilation/lighting; designated areas, use	X	
K39 Thermometers provided, accurate		
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	X	
K45 Floor, walls, ceilings: built,maintained, clean		
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

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

Inspector Observations: Measured sushi rice held in rice cooker & counter at sushi station held between 117-128F. [CA] Potentially hazardous foods shall be kept at 41F and below and 135F or above. [SA] Per PIC, rice was prepared 1 hour prior to temperature measurement and will be discarded within 3 hours.

Minor Violations

K05 - 3 Points - Hands not clean/improperly washed/gloves not used properly; 113952, 113953.3, 113953.4, 113961, 113968, 113973 (b-f)

Inspector Observations: Observed employee touching their face while wearing gloves during inspection. No active contamination occurred. [CA] Properly wash hands with soap, warm water and dry using single use paper towels as required. [COS] Operator directed to stop what they were doing, remove their gloves and wash their hands.

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

Inspector Observations: Observed several sealed manufactured bags of fish in 2 door reach in at cooks line. Observed label indicate keep frozen. [CA] When defrosting, bags of fish shall be opened.

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

Inspector Observations: No consumer advisory found in the facility for uncooked foods. Facility serves sashimi. [CA] Provide the following consumer advisory statement in writing for the sale of raw or undercooked animal-derived foods: "Consuming raw or undercooked foods may lead to foodborne illness."

K27 - 2 Points - Food not separated and unprotected; 113984(a-d,f), 113986, 114060, 114067(a,d,e,j), 114069(a,b), 114077, 114089.1(c), 114143(c)

Inspector Observations: Observed miso soup cooking in a hot holding unit without a lid. Hot holding unit is stored in between food storage shelves. [CA] Food shall be covered and protected from contamination.

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

Inspector Observations: Observed food containers stored on the floor. [CA] Food shall be stored six inches above the floor to prevent contamination.

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: Observed the use of unapproved household equipment (microwave and toaster oven) for preparation of food. [CA] All equipment in the food facility shall be approved for sanitation by an American National Standards Institute (ANSI) accredited certification program.

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

Inspector Observations: Observed mechanical exhaust hood off when cooking. [CA] When cooking, ensure hood system on. [COS] Operator turned on mechanical exhaust hood.

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: At the janitorial sink, observed leak in the atmospheric pressure valve when faucet is turned on. [CA] Repair plumbing fixture and maintain in good repair.

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

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Inspector Observations: *In the kitchen, observed personal items (cell phone) stored on cutting board. [CA]
Personal items shall not be in stored in areas of food storage and preparation.*

Performance-Based Inspection Questions

Needs Improvement - Adequate handwash facilities: supplied or accessible.

Measured Observations

Item	Location	Measurement	Comments
hamachi	4-door display	41.00 Fahrenheit	
warm water	handsink (1-comp & RR)	100.00 Fahrenheit	
butterfish	2-door reach-in (sushi bar)	41.00 Fahrenheit	
ambient	2 door upright freezer	-12.00 Fahrenheit	
sushi rice	service line	117.00 Fahrenheit	between 117F - 128F for less than 4 hours. SA-discard after 4 hours
hot water	3-compartment sink/janitorial sink/1-comp	120.00 Fahrenheit	
albacore	4-door display	41.00 Fahrenheit	
raw beef	2-door reach-in	41.00 Fahrenheit	
cooked rice	rice cooker	117.00 Fahrenheit	117-128F
shrimp tempura	prep line cooler	41.00 Fahrenheit	
imitation crab	service line	41.00 Fahrenheit	
beverage	1 door upright	40.00 Fahrenheit	
raw chicken	counter	47.00 Fahrenheit	diligent prep
spicy tuna	2-door reach-in (sushi bar)	29.00 Fahrenheit	
shell eggs	1 door upright	40.00 Fahrenheit	
shrimp tempura	cook line	187.00 Fahrenheit	final cooking temp
raw chicken	2-door reach-in	41.00 Fahrenheit	
salmon	4-door display	35.00 Fahrenheit	

Overall Comments:

Note: *Discussed food temperature and time as a public health control (TPHC) with operator. Document provided.*

Joint inspection with Kathy Vo. Report written by Kathy Vo.

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 **12/25/2024**. 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: Mingyang Ma
PIC

Signed On: December 11, 2024