

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 FA0253363 - KUMA SUSHI	Site Address 1600 SARATOGA AV 119, SAN JOSE, CA 95129	Inspection Date 09/25/2023
Program PR0368897 - FOOD PREP / FOOD SVC OP 6-25 EMPLOYEES RC 3 - FP14	Owner Name SUSHI BOAT WESTGATE, INC	Inspection Time 12:30 - 13:30
Inspected By DENNIS LY	Inspection Type FOLLOW-UP INSPECTION	Consent By JONATHAN KIM

Placard Color & Score

GREEN
N/A

Comments and Observations

Major Violations

Cited On: 09/19/2023

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: 09/25/2023

Cited On: 09/19/2023

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

Compliance of this violation has been verified on: 09/25/2023

Cited On: 09/19/2023

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

Compliance of this violation has been verified on: 09/25/2023

Cited On: 09/19/2023

K13 - 8 Points - Food not in good condition/unsafe/adulterated; 113967, 113976, 113980, 113988, 113990, 114035, 114041, 114254(c), 114254.3

Compliance of this violation has been verified on: 09/25/2023

Cited On: 09/19/2023

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: 09/25/2023

Minor Violations

Cited On: 09/19/2023

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

Compliance of this violation has been verified on: 09/25/2023

Measured Observations

Item	Location	Measurement	Comments
Ambient	Walk-in cooler	41.00 Fahrenheit	
Chlorine sanitizer	Sanitizer bucket	100.00 PPM	
Tuna	Display case	40.00 Fahrenheit	
Salmon	Reach-in cooler	40.00 Fahrenheit	
Tofu	Walk-in cooler	49.00 Fahrenheit	
Hot water	Three compartment sink	120.00 Fahrenheit	
Imitation crab	Walk-in cooler	49.00 Fahrenheit	
Shrimp	Reach-in cooler	39.00 Fahrenheit	
Tuna	Reach-in cooler	39.00 Fahrenheit	

Overall Comments:

Follow-up for routine inspection conducted on 9/19/23.

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All major violations are observed still in compliance. Potentially hazardous foods are measured at the proper cold holding temperatures; employees demonstrated proper hand washing; food subject to TPHC were properly time-marked; hot water was available at the three compartment sink; no adulteration of food observed.

Walk-in cooler has been repaired - ice build up on the unit has been removed and temperature on the unit is set to 35F.

Discussed TPHC procedures with operator and completed procedures.

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 **10/9/2023**. 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:

[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: Jonathan Kim
Manager
Signed On: September 25, 2023