OFFICIAL INSPECTION REPORT

<table>
<thead>
<tr>
<th>Owner Name:</th>
<th>TRUYA SUSHI SV INC</th>
<th>Facility ID:</th>
<th>FA0213895</th>
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<tbody>
<tr>
<td>Facility Name:</td>
<td>TRUYA SUSHI</td>
<td>Inspection Date:</td>
<td>07/12/2018</td>
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<tr>
<td>Site Address:</td>
<td>415 N MARY AV 104, SUNNYVALE, CA 94085</td>
<td>Inspection Time:</td>
<td>10:45-11:20</td>
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<tr>
<td>Program:</td>
<td>PR0306225 - FOOD PREP / FOOD SVC OP 0-5 EMPLOYEES RC 3 - FP11</td>
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Inspected By: RAYMOND CHUNG  
Inspection Type: FOLLOW-UP INSPECTION  
Consent to Inspect Granted By: SCOTT KIM

Major Risk Factors and Interventions Violations:

Cited On: 07/11/2018  
K06M - 8 Points - Inadequate handwash facilities: supplied or accessible - Applicable Section(s): 113953, 113953.1, 113953.2, 114067(f)  
Inspector Observations: The only kitchen handwash sink is without soap and without paper towels. [CA] Always provide soap and paper towels at handwash sink. [COS] Towel dispenser refilled, dispenser bottle provided with soap.  
Corrected on 07/11/2018

Cited On: 07/11/2018  
K08M - 8 Points - Improperly using time as a public health control procedures & records - Applicable Section(s): 114000  
Inspector Observations: Several PHF at kept stored in ambient room temperature on counters, shelves, including: sushi rice, California rolls, cooked tempura (vegetables, shrimp), tempura batter (raw shrimp is dipped inside), gyoza, cooked chicken, cooked unagi, raw shrimp, raw mixed egg. Items measured 84F-93F. Per PIC, these items are discarded within 4 hours, however, there is no time tracking and PIC did not know where the written time as public health control procedure is located. [CA] Must maintain time tracking and maintain written procedure. [COS] Owner arrived later and found the time procedure. PIC added these items to the procedure (sushi rice and chicken already on procedure) except for eggs, unagi and raw shrimp which will be kept under temperature (41F or below) in the future. These items were discarded during inspection.  
Corrected on 07/11/2018

Cited On: 07/11/2018  
K23M - 8 Points - Observed rodents, insects, birds, or animals - Applicable Section(s): 114259.1, 114259.4, 114259.5

Note: current procedure is to time sticker items. PIC is considering to change to a log.
Inspector Observations: 6 live cockroaches (both adult and nymph) observed under the back prep prep table (across from warewash sink) around the electrical outlet and in bus tubs on the floor in the same area. About 10 deceased cockroaches in the same areas, including one on top of the handwash sink. Observed one deceased nymph cockroach in clear tape used to post a sign above the prep sink. Spotting appearing to be cockroach feces observed behind valve area under the 3 compartment sink and some under the shelving crevices above the back area prep table. One empty cockroach egg casing on floor by water heater. (note, there are also some foreign items in the light shield above the dry storage; be sure to look inside and clean out).

[CA] The Environmental Health permit for this food facility is suspended. Immediately cease all food preparation and service, and keep the facility closed until the permit is reinstated by this department. The following corrective actions must be completed prior to the follow-up inspection:

1. Clean and sanitize floors, walls, ceilings, and equipment to remove vermin bodies and excrement, food debris, dust, grease, etc. Sanitizing must be accomplished using approved methods, such as the application of 100 ppm chlorine solution or 200 ppm quaternary ammonium solution.
2. Eliminate all vermin using approved methods. Only use pesticides that are necessary and specifically approved for use in a food facility. Pesticides must be used in accordance with the manufacturer's instructions. Follow the directives of your pest control operator for safe and effective application of pesticides. Maintain pest control reports on site for review by this department.
3. After the application of any pesticides, clean and sanitize all surfaces to remove any vermin bodies and excrement. All exposed or contaminated food-contact surfaces/utensils must be washed, rinsed, and sanitized.
4. Discard all food and single-use food utensils that have been contaminated by vermin, pesticides, or any other adulterants that may render food impure or injurious to health.
5. Resolve factors contributing to vermin infestation. Seal vermin entry and harborage points such as holes in floors, walls, and ceilings using approved material finishes; and seal crevices between fixed equipment and walls using water-proof material such as silicone caulking. Minimize gaps around exterior doors to one-fourth inch or less (e.g. install weatherstrips). Ensure all windows have screens with at least 16 mesh per square inch.

To request the follow-up inspection, call (408) 918-3400 Monday-Friday 7:30 AM-5:00 PM (office is closed on County holidays). The first follow-up inspection conducted during normal business hours is generally not subject to billing. If subsequent follow-up inspections are necessary, each will be billed at $219 per hour, minimum one hour. Inspections requested after normal business hours are dependent on inspector availability and will be billed at $493.00 for two hours (any additional time needed will be billed at $219 per hour).

Minor Risk Factors and Interventions Violations:
N/A

Good Retail Practices Violations:
N/A

Performance Based Inspection Questions:
N/A

Measured Observations:
N/A

Overall Comments:

This facility was closed on 07/11/2018 due to a cockroach infestation. A follow-up inspection was made today.

At time of inspection, cockroaches were not observed. Facility was thoroughly cleaned. Per owner, openings in the kitchen were sealed.

Sanitize all food contact surfaces and discard any open food prior to opening.

Per owner, this facility will be on a weekly pest control service for one month.

Facility is okay to operate.
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 7/26/2018. 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:
[COS] Corrected on Site
[CA] Corrective Action
[SA] Suitable Alternative
[PIC] Person in Charge

Received By: Scott Kim
Owner
Signed On: July 12, 2018